



Buttery Coconut Cloud Cookies

These light, fluffy cookies are full of buttery, sweet flavor. You can substitute coconut oil for the butter (then they'll just be Coconut Cloud Cookies) but you definitely need eggs – replacements won't work in this recipe. Recipe created by K.C. Cornwell of [G-Free Foodie](#), Photo by James Collier.

Yield: 24 cookies

Ingredients

- 1/3 cup [Pamela's Coconut Flour](#)
- 1/4 cup grass fed butter, melted
- 1/4 cup pure maple syrup
- 2 tsp vanilla bean paste or extract
- 3/8 tsp sea salt
- 2 whole eggs
- 1/4 cup shredded coconut (divided)

Directions

Preheat oven to 350 degrees.

Line a baking sheet with a Silpat or parchment paper.

Combine all the ingredients (except shredded coconut) using a standing mixer or hand mixer. The dough will seem a bit loose at first, allow it to stand for 2-3 minutes so coconut flour can absorb moisture, and dough will start to stiffen. Stir half of the shredded coconut into the dough.

Drop the cookie dough onto the lined baking sheet in heaping tablespoons, and shape into round, flat-topped cookies (the dough won't spread when you bake, so make sure the dough is shaped nicely.) Sprinkle the remaining coconut over the tops of the cookies.

Bake for 13-15 minutes, until edges are beginning to turn golden brown. Remove from the oven and allow to cool on the baking sheet for at least 10 minutes.