

## Grain-free Sweet Potato Cookies

(aka: Inside out cookies because the frosting is in the batter)

Cream together wet ingredients in mixer or food processor:

Room temperature

1/2 C Cream Cheese

1/2 C Butter

4 Eggs

2 Cups cooked pureed sweet potato

2tsp Vanilla extract

Combine Dry Ingredients:

3 Cups blanched Almond flour

4 tsp Baking Powder

1/4 tsp Xanthan gum

1/4 tsp monk fruit powder (40% strength) or use stevia powder

1/2 tsp sea salt or Himalayan salt

3 Tsp Cinnamon powder

1 Tsp Cardamom Powder

1/4 - 1/2 tsp Fresh Ground Nutmeg (fresh is better)

1/8 tsp Ground Cloves or Clove powder

Mix dry ingredients into the wet ingredients until well combined and smooth. Drop by large spoonfuls or with a small cookie scoop to make the cookies. Bake at 350 degrees for 12-18 minutes, (depending on how large/small you make them) until they just start to brown slightly on the bottoms. I use only the top rack in my oven. Your oven may vary. Cool on the cookie sheet for 5 min then put on a cookie rack or eat!! Can be kept for about a week in the refrigerator in a sealed container.