

“Almond Milk” Cookies



Ingredients

- 8 ounces of soft butter
- $\frac{3}{4}$ cup brown sugar
- $\frac{3}{4}$ cup granulated sugar
- 2 eggs
- 1 Tablespoon Vanilla Extract
- 1 $\frac{1}{2}$ cups Almond Milk Debris
- 2 $\frac{1}{4}$ cups all-purpose flour
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ cup slivered almonds
- $\frac{1}{2}$ cup dried cranberries, optional

Method

Pre-heat the oven to 375°F

Cream the butter and sugar together until combined. Add eggs and vanilla, mix thoroughly. Scrape down the sides of the bowl. Combine all of the dried ingredients in a separate bowl. Add carefully to the sugar and egg mixture to combine. Using a scoop, portion out the cookies onto a parchment lined baking sheet.

Bake for 10-14 minutes at 375°F until done. Allow cookies to cool for 5 minutes before moving them from the baking sheet to a cooling rack. Drizzle with icing if desired.