



SPICED WALNUT COCONUT SANDIES

Here's a twist on a tried and true favorite. We started with the basic recipe but then just went wild, adding coconut, cinnamon, cardamom and even a pinch of sea salt! Try them once and fall in love instantly!

What you need:

1 3/4 cup + 1 tbl rice flour
3/4 cup chopped walnuts
1/2 cup unsweetened shredded coconut toasted
9 ounces softened butter (unsalted)
1 tsp cinnamon

1 tsp cardamom
1/2 tsp sea salt
1 tsp vanilla
3/4 cup powdered sugar
Finishing Sea Salt

What you do:

In a mixing bowl combine the flour, walnuts and coconut and mix. In another bowl (medium size), blend together the butter, cinnamon, cardamom and salt blending well. Add the powdered sugar (I sifted it in.) and blend until fluffy.

Add the flour and nuts into the fluffy butter/sugar and blend together well. It will be somewhat crumbly and grainy.

Coat a 11×17 baking dish with cooking spray. Put the mixture in and press down well making a solid firm base. Coat the top with cooking spray and then sprinkle on some finishing sea salt. Bake in a preheated 350 oven about 22-25 minutes. Remove and within 2-3 minutes, before cooling, take a sharp knife and cut into desired bars or squares (we used a cookie cutter to make cookie shapes! Let cool and ready to eat!