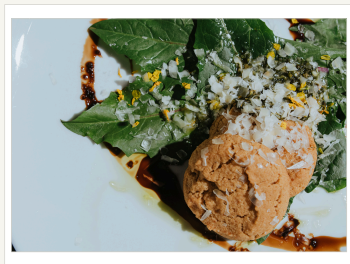


ACORN SHORTBREAD

Ingredients:

- *1 ½ cups acorn flour (sifted for a finer texture)*
- *½ cup almond flour (for a lighter texture)*
- *¼ cup arrowroot powder or tapioca starch (for binding)*
- *½ cup maple syrup or honey (or 4 medjool dates, blended into a paste with 2 tablespoons of water)*
- *½ cup unsalted butter or coconut oil, softened*
- *1 teaspoon vanilla extract*
- *¼ teaspoon fine sea salt*



Instructions:

1. Preheat the Oven: Preheat your oven to 325°F (160°C) and line a baking sheet with parchment paper.
2. Mix the Wet Ingredients: In a large mixing bowl, cream together the softened butter (or coconut oil) with maple syrup or honey (or date paste). Add the vanilla extract and mix until smooth.
3. Combine the Dry Ingredients: In a separate bowl, whisk together the acorn flour, almond flour, arrowroot powder, and sea salt. If using cinnamon, add it here.
4. Form the Dough: Gradually add the dry ingredients to the wet ingredients, mixing until a dough forms. The dough should be slightly crumbly but hold together when pressed. If it's too dry, add a teaspoon of water or more maple syrup/honey as needed.
5. Shape the Shortbread: Transfer the dough to a lightly floured surface (use almond flour or arrowroot powder to prevent sticking). Roll out to about ½-inch thickness. Use a knife or cookie cutter to cut into desired shapes (e.g., squares or rounds).
6. Bake: Place the shortbread on the prepared baking sheet and bake for 15-18 minutes, or until the edges are lightly golden. Keep an eye on them to avoid overbaking.
7. Cool and Serve: Allow the shortbread to cool on the baking sheet for 5 minutes, then transfer to a wire rack to cool completely. The texture will firm up as they cool.