

Almond Chocolate Cookies

INGREDIENTS:

- 5 cups almond flour
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1/2 cup honey (if vegan, use maple syrup)
- 1/4 coconut oil, melted
- 1 tbs almond extract
- 1 tbs vanilla extract
- 1/2 cup quality dark chocolate chips (use your favorite vegan or stevia-sweetened chips)



TO MAKE:

- Preheat oven to 350 degrees F.
- Wisk together almond flour, salt, and baking soda until smooth/combined.
- Add coconut oil, honey, almond and vanilla extracts and stir until well mixed. Dough will be crumbly. Pinch to test if it comes together.
- Pinch about a tablespoon and a half of dough together and roll into ball.
- Place on a parchment-lined baking sheet. Slightly flatten into a disk shape.
- Bake at 350 for about 10 minutes until edges are lightly golden.
- Meanwhile, in a double boiler or in the microwave, melt chocolate and stir until smooth.
- When cookies are done and cooled, drizzle with melted chocolate using a spoon or pastry bag.
- Store in the fridge for a week.