

Paleo Double Chocolate Chunk Cookies

Ingredients	Single Batch for 12	Makes 24
<u>Puree together:</u> Almond Butter , creamy Dates , pitted/soak/drain/pureed with hand held mixer	1 cup 8 lrg/10 med (1/2 cup)	2 cups 16 lrg/20 med (1 cup)
Honey or Agave Cocoa Powder , sifted Almond Meal Coconut Flour	1/4 cup 2 Tbs 2 Tbs 1 Tbs	1/2 cup 4 Tbs 4 Tbs 2 Tbs
Eggs, beaten Butter OR Coconut Oil , melted Vanilla, Mint OR Hazelnut Extract Baking Soda , sifted	2 large 2 Tbs 1.5 tsp 1 tsp	4 large 4 Tbs 3 tsp 2 tsp
<u>Fold in:</u> Chocolate Chunks or Chips , 70% or Bitter sweet	1/2 cup	1 cup

Preheat the oven to 325 degrees F. Line a rimmed baking sheet with a silicone baking mat (a silpat) or parchment paper.

In a large mixing bowl, combine the almond butter, pureed dates, honey or agave; cocoa powder, almond meal, coconut flour, water, eggs, butter or oil, and choice of extract, and baking soda Using a stand mixer fitted with the paddle attachment, or a whisk and some serious arm strength, mix until all ingredients are well combined, then fold in chopped chocolate.

Form the cookie dough into 2 inch balls to produce 12 cookies, or a bit smaller to make 18 cookies. Place the cookie dough orbs on the prepared baking sheet, leaving room for them to spread. Bake for 12 minutes, or until sugar cracks appear: remove from oven, and allow cookies to cool before eating. Store any extra in an airtight container for 3 to 4 days.

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