





Mini Choc Chip Cookies:

- 2 tbsp almond flour
- 2 tbsp coconut flour
- 1 tbsp almond butter
- 3 soaked medjool dates
- 1 tsp water
- a pinch of vanilla bean powder (optional)
- 2 tbsp raw cacao nibs

In a mini food processor, process everything except cacao nibs until it reaches a sticky, dough-like consistency.

Fold in the cacao nibs until well incorporated.

Make about 1 inch diameter balls of cookie dough and then press them onto a baking tray lined with non-stick foil so they make slightly flattened circles.

Bake on High Broil for 3 minutes on one side, flip, and 2 minutes in the other side. BE SURE to watch these closely to be sure they don't burn. Your oven may heat faster than mine and broil is a very high temperature. They should become slightly golden on the edges and tops but NOT burnt. Be careful.

Let these cool for about 5 minutes and then do whatever you like with these little babies full of perfection.