



GRAIN FREE COCOA BUTTER COOKIES

INGREDIENTS

2 1/2 cups almond flour

1/2 cup cocoa butter, melted

1/4 cup honey

1/2 tsp baking soda

pinch of sea salt (optional)

2 tbsp date paste

optional: 1/2 recipe of honey sweetened chocolate coating

INSTRUCTIONS

Preheat the oven at 310° F/150° C.

Line two baking sheets with parchment paper.

Melt the cacao butter in a small saucepan or double boiler on low heat, set aside.

Add the almond flour, baking soda, and sea salt to a mixing bowl. Stir to combine. Add the honey, date paste, and cacao butter and stir until well combined.

Form the dough into 1" balls and place them on the baking sheet. Flatten the balls into 2" cookies.

Bake the cookies at 310° F/150° C for 8 to 10 minutes.

Remove the cookies from the oven and let cool completely.

Optional: dip the cookies half way into honey sweetened chocolate coating (1/2 recipe is more than enough). Place the cookies onto baking-paper-lined baking sheets and place in a cool spot or refrigerate until the chocolate coating is firm.

Store the cookies in cookie tins in a cool and dry place.

Guten Appetit!