



Grain-Free Cookie Crisp Copycat Cereal

Vegan, Gluten-Free, Egg-Free, Grain-Free, Nut-Free, Dairy-Free, Paleo

Recipe by Lilsipper

Makes approx. 130 Cookie Crisps!

Ingredients

- 1 cup [Otto's Naturals – Cassava Flour](#)
- ½ teaspoon baking soda
- 2 Tablespoons coconut oil
- 1 Flax Egg (1 Tablespoon flax meal + 3 Tablespoons water)
- Honey, Maple Syrup, Coconut Sugar or Stevia to taste
- ½ cup water, room temperature
- 2 Tablespoons mini chocolate chips (may be cut in half for smaller pieces)

Instructions

1. Preheat oven to 350°F.
2. Combine cassava flour and baking soda in a large bowl, then add coconut oil and flax egg. Mix well.
3. Add honey, maple syrup, coconut sugar or stevia to taste. We add 1 Tablespoon maple syrup at a time until we reach our desired sweetness. Up to you!
4. Add ½ cup water and with hands, knead into a dough.
5. Add chocolate chips to cookie dough. Knead again with hands until chocolate chips are well incorporated.
6. Line a baking sheet with parchment paper and roll tiny balls (no larger than the size of a penny when flattened) and place on cookie sheet and press each down to flatten.
7. Bake for 10 minutes, then flip and continue baking for another 5 minutes (watch closely as they can burn quickly due to their size).
8. Let cool completely (cooling helps them "crisp up").
9. Pour over milk, add to ice cream, yogurt, or snack by the handful!