

# Deep Chocolate Cookies

*With almond flour & coconut sugar*



**Vegan & GF**



25 cookies ⌚ 30 minutes

## DRY INGREDIENTS

- 270 g almond flour (1 1/2 c)
- 120 g coconut sugar (8 TBS)
- 70 g dark cocoa powder (2 tsp)
- 1 1/2 tsp baking powder
- 1/16 tsp salt

## WET INGREDIENTS

- 1/3 c + 1 TBS lukewarm water
- 1 1/2 tsp vanilla extract

## NOTES

*Use good cocoa powder for best flavor. Change out the vanilla extract for orange, a drop of mint, or 1/2 tsp fresh cardamom powder.*

## DIRECTIONS

1. Preheat oven to 350 degrees
2. Prepare a cookie sheet with with parchment paper or a silicone sheet.
3. Add dry ingredients to a large mixing bowl and break up any clumps with an electric beater. Or shift dry ingredients together.
4. Add the liquid ingredients. Mix with electric beater for 5 minutes. Scrap sides of bowl occasionally.
5. Portion out small amounts of dough onto a cookie sheet, using a cookie scoop. Dip scoop into warm water occasionally when dough sticks.
6. Flatten each cookie lightly with a moistened palm.
7. Bake for 16 minutes. Cool cookies on baking sheet for 5 minutes then continue to cool on rack.

