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Chocolate Coconut Cookies

Makes 12 small cookies

Ingredients:

6	Dates
4 tbsp	Hot Water
2/3 cup	Quinoa flakes
1/4 cup	Coconut Flour
2 tbsp	Cocoa Powder
2 tbsp	Coconut Flakes
1/8 tsp	Salt
1/8 tsp	Baking Soda
1/2 tsp	Vanilla Extract
1/4 tsp	Liquid Stevia
1/4 cup	Coconut Oil (melted)
2 tbsp	Raw, Unsweetened Almond Butter

Directions:

1. In small bowl, soak dates in hot water and let sit for about 15 minutes or until soft.
2. In separate bowl, mix quinoa flakes, coconut flour, cocoa powder, coconut flakes, salt and baking soda until well blended.
3. Chop softened dates with knife or back of fork. Add vanilla extract and stevia.
4. Add coconut oil and almond butter to dry ingredients and blend. Add date water mixture and blend. (If dough does not hold together, add a little more water, about 1/2 tablespoon at a time.)
5. Make 12 equal balls. Place on parchment covered baking tray. Pat down with back of fork.
6. Bake in 350 degree F oven for 10 minutes.
7. Cool and enjoy!