

RACHAEL'S FANTASTIC CHOCOLATE COOKIES

(D,G,E,N,S,V)



INGREDIENTS

½ cup gluten free flour
¼ cup cocoa powder
½ tsp baking powder
¼ tsp salt
⅛ tsp baking soda
½ cup coconut sugar
Flax eggs (2 tbsp fresh ground flax seed in ¼ cup water)
½ tsp vanilla extract
2 oz unsweetened chocolate
2 tbsp coconut oil
¼ cup coconut sugar – set aside for topping

DIRECTIONS

1. Preheat oven to 325 °F.
2. Line a baking tray with parchment paper.
3. Wisk together flour, baking powder, baking soda and salt.
4. In another larger bowl thoroughly combine the sugar, eggs, and vanilla.
5. In a small saucepan gently melt together the chocolate and coconut oil. Mix until fully combined.
6. Combine the chocolate mixture with the sugar mixture and stir until fully combined.
7. Next combine the dry and wet mixtures adding portions of the dry to the wet ingredients and mixing after each addition.
8. Let the dough stand in the fridge for 10 min.
9. Use a tablespoon to scoop the dough into balls (about 12).
10. Place the balls on the lined baking sheet about 2 inches between the balls and sprinkle with the sugar set aside for topping.
11. Bake for 11-13 minutes until the cookies have puffed up and the edges have cracked.
12. Transfer to a baking sheet and allow the cookies to cool completely.
13. Enjoy!

NATURALLY INCLINED HEALTH

SUITE 300, 8225-105 ST NW EDMONTON AB T6E 4H2 PHONE: 780 757 7700
www.naturallyinclinedhealth.com | info@naturallyinclinedhealth.com