

Hazelnut Cookies

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SWEET *recipe*

with Peruvian Crunch Bar - Dark Chocolate

Serving Size: 10-12 cookies

INGREDIENTS

1 cup organic gluten-free yuca root Flour
(also called Cassava Flour)

- 1 cup Coconut Crystals
- 1/4 cup Coconut Nectar
- 3/4 cup hazelnut butter (or nut butter of choice!)
- 1 organic egg beaten
- 1/2 cup unsalted grass-fed butter or ghee softened
- 1 tsp salt
- 1/2 tsp baking powder
- 3/4 tsp baking soda
- 10-12 squares of Coconut Secret Peruvian Crunch dark chocolate bar
(FYI: this chocolate is sweetened with Coconut Crystals — no cane sugar)



A simple 3-ingredient appetizer that will blow you away!
The perfect party food to enjoy with friends!

INSTRUCTIONS

Preheat oven to 375 degrees F.

Mix dry ingredients in a large mixing bowl until fully combined
(flour, Coconut Crystals, baking soda, baking powder, salt) .

Mix wet ingredients in a separate bowl
(hazelnut butter, softened butter, honey, beaten egg).

Stir dry ingredients into wet ingredients and mix together until fully combined.

Form 1 ½ inch balls and lay them on a lined baking sheet.

Place one square of dark chocolate on each ball and press down so it flattens a bit.

Bake in oven for 9-10 minutes.

Remove from oven when finished and let cool until warm.

Best served warm. Enjoy!