



## DOUBLE CHOCOLATE COOKIES

**SERVES: 15** (1 cookie each) Prep Time: 15 min. Cooking Time: 12 min.

CONTAINER EQUIVALENTS (per serving): 1

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|--------------|--|
| <b>¼ cup</b> | <b>extra-virgin organic coconut oil, melted</b>  |
| <b>½ cup</b> | <b>unsweetened applesauce</b>                    |
| <b>⅓ cup</b> | <b>pure maple syrup</b>                          |
| <b>¼ cup</b> | <b>canned lite coconut milk</b>                  |
| <b>⅓ cup</b> | <b>coconut flour</b>                             |
| <b>¼ cup</b> | <b>whole wheat flour</b>                         |
| <b>½ cup</b> | <b>unsweetened cocoa powder</b>                  |
| <b>¼ cup</b> | <b>dark chocolate chips, 70% cacao (or more)</b> |

1. Preheat oven to 350° F.
2. Lightly coat baking sheet with spray. Set aside.
3. Combine oil, applesauce, maple syrup, and coconut milk in a medium bowl; mix well. Set aside.
4. Combine flours and cocoa powder in a small bowl; mix well.
5. Add flour mixture to applesauce mixture; mix until well blended.
6. Add chocolate chips; mix until blended.
7. Drop fifteen rounded Tbsp. onto prepared baking sheet.
8. Bake for 10 to 12 minutes or until firm.

### SPECIAL EQUIPMENT:

Nonstick cooking spray

### RECIPE NOTE:

For a gluten-free version, substitute ⅓ cup brown rice flour for whole wheat flour.

### VARIATION:

Substitute 1 oz. slivered raw almonds, chopped pecans, dried cherries, or raisins for chocolate chips.

**NUTRITIONAL INFORMATION** (per serving): Calories: 97 Total Fat: 5 g Saturated Fat: 4 g Cholesterol: 0 mg Sodium: 2 mg Carbohydrates: 12 g Fiber: 2 g Sugars: 7 g Protein: 1 g

Recipes containing the icon are designed to be Gluten-Free and contain no gluten. If you are following a gluten-free diet, remember to check all labels to confirm your ingredients are 100% gluten-free, since foods are often processed at facilities that also process wheat and other grains.

Recipes containing the icon are designed to be Vegan and contain no animal products. Please read product labels for each ingredient to ensure this to be the case.

Recipes containing the icon are designed to be Lacto-Ovo vegetarian and contain no poultry, meat, or fish. Please read product labels for each ingredient to ensure this to be the case.