

CHOCOLATE HAZELNUT NO BAKE COOKIES

Prep time

5 mins

Total time

5 mins

Simple 4 ingredient chocolate hazelnut cookies. No baking required, plus vegan and gluten free. So fudgy and they taste like Nutella. WHOA.

Author: Minimalist Baker

Recipe type: Dessert

Cuisine: Vegan, Gluten Free

Serves: 12



Ingredients

- 1 cup hazelnut meal (ground from raw hazelnuts)
- 1 cup medjool or deglet nour dates
- 1 Tbsp cocoa powder (or sub cacao powder)
- 1/4 cup semisweet chocolate chips

Instructions

1. Add dates to a food processor and pulse until small bits remain - it should form a ball, but not a big deal if it doesn't.
2. Add chocolate chips, cocoa powder and hazelnut meal and mix until well incorporated (see photo).
3. Add more dates through the spout while mixing if it appears too dry. You know you have the right texture when you gather a small amount in your fingers and it easily forms a dough. I added a few more to get that perfect doughy texture.
4. Form into 1-inch discs and eat immediately. To store, refrigerate in an airtight container or bag; freeze for longterm storage.

Notes

*You could easily make these into bars by shaping them into a 1/2-inch tall square in an 8x8 pan and then cutting them into bars or "brownies."

Nutrition Information

Serving size: 1 cookie Calories: 105 Fat: 5.2 g Saturated fat: 1 g Carbohydrates: 15 g Sugar: 12 g Fiber: 2 g Protein: 1.4 g

Recipe by Minimalist Baker at <http://minimalistbaker.com/chocolate-hazelnut-no-bake-cookies/>