



Recipes

Desserts

Grain Free Cookies

Prep and Cook Time: 35 minutes

Yield: 16 servings

Dry Ingredients:

- 2 cups raw walnuts (may use pecans)
- 1/4 cup cocoa powder
- 1/3 cup MCT Lean Vegan Protein Blend Natural Cocoa
- 1/2 teaspoon baking soda
- 1/4 teaspoon sea salt
- 1/2 cup dairy free chocolate chips

Wet Ingredients

- 2 large organic eggs
- 2 tablespoons coconut oil
- 1 teaspoon vanilla
- 1/2 cup grade B maple syrup

Directions:

1. Preheat oven to 350 degrees F. Grease an 8x8 inch glass baking dish with coconut oil.
2. Place the nuts into a food processor fitted with the "s" blade.
3. Add the remaining dry ingredients and pulse again to combine.
4. Add the wet ingredients and process again until smooth. Small chunks of nuts visible is fine.
5. Shape batter into cookies and place in baking dish.
6. Bake for 15-20 minutes on middle rack.
7. Enjoy!!