



## Double Chocolate Mint Cookies

12 servings

30 minutes

### Ingredients

1/4 cup Almond Butter (or cashew)  
 3/4 tsp Coconut Oil (melted)  
 1/4 cup Coconut Sugar  
 1/4 cup Maple Syrup  
 1 tsp Vanilla  
 1 Egg (room temperature)  
 3/4 tsp Peppermint Extract  
 1 cup Almond Flour  
 1/3 cup Coconut Flour  
 1/3 cup Cocoa Powder  
 1/4 tsp Salt  
 1/2 tsp Baking Soda  
 1/2 cup Organic Dark Chocolate Chips  
 (dairy free if desired)  
 1/4 cup Organic Dark Chocolate Chips  
 1/4 cup Candy Canes (crushed)

### Nutrition

Amount per serving	
Calories	200
Fat	12g
Carbs	19g
Fiber	4g
Protein	5g

### Directions

- 1 Preheat oven to 350F and line a baking sheet with parchment paper.
- 2 In a medium bowl, whisk together almond butter, coconut oil, coconut sugar, and maple syrup. Whisk in egg and then add in vanilla and peppermint extract.
- 3 In a large bowl, mix almond flour, coconut flour, cocoa powder, salt, and baking soda. Add wet ingredients to dry and stir to combine. Once fully combined, let sit for 15 minutes for flours to absorb liquid.
- 4 Roll into 12 balls and flatten with a fork onto baking sheet. Top with the chocolate chips. Bake for 9-11 minutes or until slightly firm to touch.
- 5 Let cool completely. Once cooled, melt chocolate and dip one half of cookie into chocolate and then into crushed candy cane pieces. They will contain a little added sugar if you use candy cane. I use natural candy canes from Yum Earth!
- 6 Let set and store at room temperature for up to one week.

### Notes

Adapted From: <https://www.erinliveswhole.com>

Servings Size: 1 cookie