Chocolate Coconut Cookies

by
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Servings 12
Total Time: 25 minutes
Cook Time: 25 minutes

Ingredients

☐	⅓	cup(s)	coconut oil not melted
☐	⅔	cup(s)	coconut sugar or coconut "crystals"
☐	2	large	egg(s)
☐	1	tablespoon(s)	vanilla
☐	3	tablespoon(s)	coconut flour sifted
☐	¼	cup(s)	cocoa powder, unsweetened
☐	¼	teaspoon(s)	baking soda
☐	½	teaspoon(s)	sea salt
☐	½	cup(s)	chocolate chips, dark (optional)

Instructions

☐ Preheat oven to 350 F.

☐ Beat the coconut oil and the sugar in a mixing bowl. Add the eggs and continue beating on medium until well combined. Stir in the vanilla.

☐ Add the coconut flour, cocoa powder, baking soda and salt and stir until just combined. If using chocolate chips, fold them in.

☐ Line a baking sheet with parchment paper, or lightly coat with coconut oil. Drop the cookies about 2 inches apart, and bake for 10-12 minutes, until cookies are set. Allow to cool before moving from pan.