



## Date Chocolate Chip Cookies

### Ingredients

- 1 cup pitted Medjool dates
- 1/2 cup soft, runny almond butter (no salt or sugar added)
- 1 teaspoon vanilla extract
- 3 tablespoons melted coconut oil
- 1 cup almond flour, slightly packed
- 1/4 cup milled flax
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/3 cup dark chocolate chips
- Maldon sea salt for sprinkling on top (optional)

### Instructions

1. Preheat oven to 350 degrees and line a baking sheet with parchment paper
2. Place dates and a splash of water in a food processor and do small pulses until dates start to break down. Pulse for a few minutes (scraping the bowl occasionally with a rubber spatula) until it is creamy
3. Then add almond butter, vanilla and coconut oil. Pulse until blended, scraping the bowl when needed
4. Add almond flour, flax, baking soda and salt. Pulse until it's blended (the dough will almost form into a ball when ready)
5. Remove dough to a separate bowl and stir in the dark chocolate chips
6. Scoop out a portion of dough, roll into a ball and flatten into a cookie shape on your baking sheet (these really won't spread, so make them the thickness and size you would like)
7. If using Maldon sea salt, sprinkle a little on top
8. Bake for 9-10 minutes, let cool on the baking sheet for a few minutes then transfer to a cookie rack until fully cooled
9. Store in an air-tight container for 2-3 days