

• DESSERTS •

Cranberry & Coconut Cookies



Recipe makes 20 cookies (1 serving = 5 cookies)

PLATE SECTIONS FULFILLED:



Protein



Fats



Carbohydrates



Vegetables



Extras

INGREDIENTS

- 1½ cups almond meal
- ¼ cup dark chocolate chips
- ½ cup unsweetened coconut
- 1/3 cup dark brown sugar
- ¼ cup roughly chopped fresh cranberries, or 2 tablespoons dried cranberries
- ½ teaspoon baking powder
- ½ teaspoon ground sea salt
- 1 large egg
- 3 tablespoons coconut oil, room temperature
- ½ teaspoon vanilla extract

INSTRUCTIONS

1. Preheat oven to 375 degrees.
2. Stir the almond meal, chocolate chips, coconut, brown sugar, cranberries, baking powder and salt together in a large bowl.
3. Whisk the egg well, and add in the coconut oil and vanilla extract.
4. Stir the wet mixture into the dry mixture. Refrigerate for 1 hour.
5. Line a large, rimmed cookie sheet with parchment paper. Using 2 large tablespoons of the batter, form dough into 1-inch balls. Press down slightly to flatten. Space the dough about 1½-inches apart.
6. Bake for 7 minutes, or until edges are golden brown.
7. Place cookie sheet on a cooking rack, and let cool completely before transferring to a plate.