



cara price

CHOCOLATE DIPPED CHURRO COOKIES

INGREDIENTS

for the cookie:

- 1/2 cup coconut flour
- 1/2 cup arrowroot flour
- 1/4 cup coconut sugar
- 1/4 cup maple syrup
- 1/4 cup melted ghee, cooled {measure after melting}
- 2 eggs*, slightly whisked
- 1 tablespoon vanilla
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt

cinnamon coating for cookies:

- 1 tablespoon coconut sugar
- 2 teaspoons cinnamon

chocolate coating:

- 1 cup mini chocolate chips, melted

nourishing note:

*set your eggs out about 15 minutes prior to using them so they come close to room temperature - also remember not to mix hot, melted ghee in with eggs so as not to curdle them. you want your ghee & eggs to be close to the same temperature

DIRECTIONS

preheat oven to 350.

combine coconut flour, arrowroot flour, coconut sugar, baking powder, baking soda & salt in a medium mixing bowl.

combine eggs, maple syrup, ghee & vanilla in a small bowl & then mix into flour mixture. stir well & let dough sit for 3-5 minutes before scooping out cookies. the dough will thicken a bit more as it sits.

in a small bowl, combine coconut sugar & cinnamon for the topping. using a medium cookie scoop, scoop out dough & form into oval balls. roll the dough balls in the cinnamon mixture. place dough onto parchment paper & use the thin end of a chopstick or a thick wooden skewer to press 4 lines into the cookies. at this point your dough should be a flat oval.

bake cookies 9-11 minutes. cool 15 minutes before dipping in chocolate.

to dip cookies, melt 1 cup of chocolate chips in a small glass bowl. you can do this over a double boiler or in the microwave in 30 second increments. dip one end of the cookies in the chocolate, tilting the bowl as necessary to cover at least 1/3 of the end of the cookie. place cookies back onto parchment & put them in the refrigerator for 30 minutes to harden the chocolate.