



cara price

SALTED MOCHA COOKIES

INGREDIENTS

2 cups almond flour
1/2 cup dark chocolate chips
1/2 cup maple syrup
1/2 cup avocado oil
1/4 cup cocoa powder
1/4 cup coconut sugar
1 tablespoon vanilla
2 teaspoons instant coffee
1/2 teaspoon baking soda
1/4 teaspoon fine salt
coarse finishing salt

DIRECTIONS

preheat the oven to 350.

combine almond flour, cocoa powder, coconut sugar, instant coffee, baking soda, & salt in a medium size mixing bowl. add in the chocolate chips & give them a stir.

add in the maple syrup, oil & vanilla & stir until completely combined into a dough.

use a medium cookie scoop to measure dough balls onto a silpat liner on a rimmed baking sheet.

wet the palm of your hand & press dough slightly to flatten. sprinkle with finishing salt.

bake 10-12 minutes, until edges look done. i highly recommend using a silpat liner. these liners are extraordinarily useful in keeping chocolate cookies from burning.

allow cookies to cool on cookie sheet for 10 minutes then transfer to a paper towel lined cooling rack.