

Fine w/ Food

DARK CHOCOLATE COFFEE COOKIES

dry ingredients:

- 1 cup almond flour
- ¼ cup coconut flour
- 1 tsp. baking powder
- pinch of salt

wet ingredients:

- 1 egg
- ½ cup coconut sugar or golden monk fruit
- ¼ cup coffee granola butter
- dash of vanilla extract

add-ins:

- dark chocolate chunks
- flake salt to top (after cookies have finished baking)



preheat oven to 350°f and line a baking sheet with parchment paper

in a large mixing bowl (or stand mixer) combine wet ingredients and mix to combine

in a separate bowl, add in dry ingredients and mix to combine. transfer dry ingredients to bowl with wet ingredients and combine. fold in dark chocolate chips (or a roughly chopped dark chocolate bar)

roll dough into 1–1 ½ inch balls and bake for 10–13 minutes. top with flake salt, cool, & enjoy!