

Fine w/ Food

DARK CHOCOLATE PEANUT BUTTER CASHEW COOKIES

- 1 cup almond flour
- ¼ cup coconut flour
- ½ tsp. baking soda
- ½ cup coconut sugar
- ½ cup peanut butter, melted (chunky or smooth)
- ⅛ cup coconut oil, melted
- 1 egg
- dash of vanilla extract
- 2 Cashew Butter +
Raspberry Dark Chocolate
Hu bars, roughly chopped



in a large mixing bowl, combine the almond flour, coconut flour, baking soda, and a pinch of salt. mix to combine

in a separate bowl, beat in 1 egg, add in cooled coconut oil, coconut sugar, peanut butter, and vanilla extract. mix to combine then add to bowl with dry ingredients. mix to combine (*if your dough feels too dry add in another ⅛ cup coconut oil)

fold in chocolate chunks then chill dough in the refrigerator for at least 1 hour

once the dough has chilled, preheat oven to 350°F. line a baking sheet with parchment paper, and bake cookies for 12–13 minutes

transfer to a wire rack and let cool, sprinkle with maldon salt, & enjoy!