DOUBLE CHOCOLATE CHERRY COOKIES

(adapted from recipe by Elana Amsterdam)

GLUTEN FREE, STARCH FREE, VEGAN & DELICIOUS

INGREDIENTS

- 2 3/4 cups blanched almond flour
- 1/2 teaspoon sea salt
- 1/2 teaspoon baking soda
- 1/4 cup unsweetened cocoa powder
- 1/2 cup grapeseed oil
- 3/4 cup agave nectar
- 1 tablespoon vanilla extract
- 1 cup chocolate chips/pieces
- 1 cup dried cherries, chopped (Optional)

DIRECTIONS

1. Preheat oven to 325°F. Set up baking sheets with silicone mats AND parchment paper.
2. In a large bowl, combine the almond flour, sea salt, baking soda and unsweetened cocoa powder. Mix together thoroughly.
3. In a separate bowl, whisk together grapeseed oil, agave nectar and vanilla extract.
4. Fold wet ingredients into dry until thoroughly combined. Fold in chocolate chips/pieces and cherries.
5. Spoon dough one tablespoon at a time onto the prepared baking sheets, leaving 2 inches between each cookie..
6. Bake for 10-12 minutes on center rack in oven, until bottom edge around cookies look brown. Remove promptly.
7. Allow cookies to cool on baking sheets until set enough to remove; continue cooling on baking rack until set. Serve.
8. Store leftover cookies in airtight container. Cookies do not need to be refrigerated.

TIPS

- Do not bake directly on metal baking sheets; bottoms of cookies will burn before they are done.
- Do not bake directly on silicone mats; cookies will stick to silicone. To release, place mat with cookies attached into refrigerator to set, and gently remove.
- Do not bake more than 12 minutes in the oven; cookies will not be set when you remove them, but will set up as they cool.   Any longer, and cookies will burn even on the silicone mats!
- Using a one tablespoon scoop, you can make approximately 4 dozen 1 1/2" to 2" cookies from this recipe. Recipe can be safely multiplied.
- Original recipe called for dark chocolate (73% cacao); I prefer semi-sweet or bittersweet chocolate; adjust to your taste.

Questions - contact Steve Lombard at steve.lombard@live.com