

Nut-Free Gluten-Free Tahini Chocolate Chip Cookies

Makes 12-14 cookies.

Total time: 25 mins

Ingredients:

1/4 cup organic, unrefined coconut oil, soft

1/3 cup tahini

2/3 cup coconut sugar

1 teaspoon vanilla extract

1/2 teaspoon baking soda

1/3 cup coconut flour

2/3 cup chocolate chips

1/2 teaspoon salt

2 flax eggs (2 tablespoons ground flax + 5 tablespoons filtered water. Whisk together and let sit and gel for 5 mins)

Directions:

1. Preheat oven to 350°F and line a baking sheet with parchment paper. Prepare flax eggs in a bowl and set aside.
2. Combine all ingredients in a large bowl leaving the chocolate chips for last. Fold in chocolate chips.
3. Roll 1 tablespoon sized balls on the baking sheet and lightly flatten with your fingers. Sprinkle with a little sea salt or your favorite fancy salt.
4. Bake for 13-16 mins or until the edges look brown and crispy. Let cool for 10 mins before serving.

BONUS :

STRAWBERRY ICE-CREAM

I love making ice cream sandwiches. Often for dairy-free ice cream I will blend 1-2 frozen banana's with a small amount of non-dairy milk and a sprinkle of sea salt. Berries offer a lower glycemic ice-cream option and it's tangy berry flavor contrast wonderfully with a rich and chocolatey cookie.

Ingredients:

2 cups frozen strawberries or other berries

1/2 cup of canned coconut milk + more if needed.

1-2 Tablespoons maple syrup (optional)

Direction:

In a food processor or blender place strawberries and begin processing. Add coconut milk a little bit at a time until you reach desired consistency. Taste and add maple syrup if desired.

Depending on the consistency of your ice-cream you may need to chill in the freezer for 30mins-1 hr to firm. Enjoy with your homemade chocolate chip cookies.