

Mocha Chip Cookies

As served by Sarah at a High Aspirations event

INGREDIENTS

2 1/2 C almond meal

1/2 tsp bicarb soda

1/2 tsp sea salt

120g butter, softened

1/3 C coconut sugar (or your choice of sweetener)

1 tsp vanilla powder or essence

3 Tbsp raw cacao powder

1 1/2 Tbsp ground coffee

1/2 C cacao nibs (can be substituted for chopped walnuts)

METHOD

Preheat oven to 180° and line baking trays with baking paper.

Pulse the almond meal, bicarb soda and salt briefly in a food processor. Add the rest of the ingredients except cacao nibs/nuts and mix until combined. Stir in the cacao nibs by hand.

Spoon tablespoonfuls of the mixture onto the baking trays and flatten with the back of a fork or spoon.

Bake for about 8 minutes or until just starting to brown at the edges.

Cool on wire racks before serving.