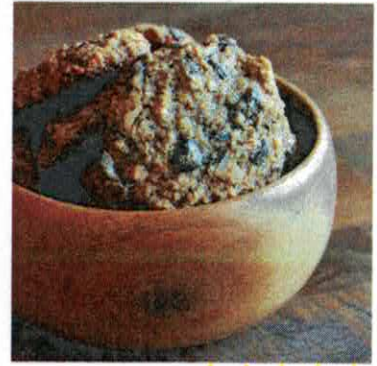


# ALMOND MEAL COOKIES WITH CHOCOLATE CHIPS AND COCONUT

Gluten-free cookies from the Sprouted Kitchen Cookbook, featuring bits of dark chocolate, shredded coconut, and hearty almond meal.

**Author:** *Minimalist Baker*



★★★★★  
4.8 from 188 votes

PREP TIME	COOK TIME	TOTAL TIME
45 minutes	10 minutes	55 minutes

**Servings:** 20 (cookies)  
**Category:** Dessert  
**Cuisine:** Gluten-Free, Vegetarian  
**Freezer Friendly** 1 month  
**Does it keep?** 3-4 Days

## Ingredients

- 1 1/4 cups almond meal
- 1/4 cup chopped dairy-free dark chocolate (Sara used cacao nibs)
- 1/2 cup shredded unsweetened coconut
- 1/2 tsp baking powder
- 1/4 tsp salt (Sara used sea salt)
- 1/3 cup brown sugar (Sara used muscovado)
- 1 large egg
- 3 Tbsp coconut oil (melted)
- 1/2 tsp vanilla extract

## Instructions

- In a large mixing bowl, stir together almond meal, dark chocolate chips, coconut, baking powder, salt and sugar.
- In a separate bowl, beat egg until uniform in color and doubled in volume.
- Whisk in the coconut oil and vanilla, then add to dry ingredients and mix until just combined.
- Chill in the fridge for at least 30 minutes or even overnight.
- Preheat oven to 375 degrees F (190 C).
- Shape dough into 1-inch balls, place on baking sheet with 1-1/2 inch space in between each. Press down slightly to flatten a bit.
- Bake until edges begin to brown, 7-10 minutes.
- Remove from oven and let cool before serving.

## Notes

\*Nutrition information is a rough estimate.