

Pennt Butter/ Almond Butter Cookies



1 cup organic peanut or almond butter (salt & sugar free)
1 pasture-raised egg
½ cup organic coconut sugar
½ cup almond flour
½ tsp aluminum-free baking powder
1 pinch of Himalayan salt
12 dairy-free dark chocolate chunks

Makes 1 dozen cookies

Instructions:

Preheat oven to 350F.

Line baking sheet with unbleached parchment paper. Mix and cream all ingredients together in a bowl.

Scoop out a tablespoon amount, roll into a ball, and place onto the baking sheet. Gently smash down the rolled balls to the shape you desire. Repeat until the batter is gone. Bake for 10-12 minutes.

*After the cookies come out of the oven, you can place a chunk of dairy-free dark chocolate in the middle of each cookie.

Chocolate Chip Peppermint Brownies



½ cup Nutiva butter-flavored coconut oil 2 pasture-raised eggs 2/3 cup dairy-free dark chocolate chips ½ cup organic coconut sugar ½ teaspoon Himalayan salt 3 tablespoons arrowroot powder ½ cup organic raw cacao powder 1 teaspoon vanilla 3 drops peppermint essential oil *(make sure this is a certified oil that can be ingested)

Preheat oven to 350 F. Melt the coconut oil and 1/3 cup chocolate chips in a pot. Mix the remaining ingredients (besides the peppermint oil and other 1/3 cup chocolate chips) together until the batter is thick. Remove from heat and let cool for 2 minutes. Add in the remaining 1/3 cup chococlate chips and 3 drops of peppermint essential oil. Pour contents into a greased or parchment lined glass loaf pan or 9x9 glass square pan.

Bake for 30 minutes or until toothpick comes out clean.

Pouble Chocolate Crinkle Cookies



¾ cup Nutiva butter-flavored coconut oil (room temperature) ½ cup organic coconut sugar 1 pasture-raised egg 1 tsp vanilla ½ tsp baking soda ½ tsp Himalayan salt ¾ cup raw organic cacao powder 1/4 cup vegan dark chocolate chips 1/4 cup vegan white chocolate chips -organic powdered sugar for sprinkling on top

makes 2 dozen

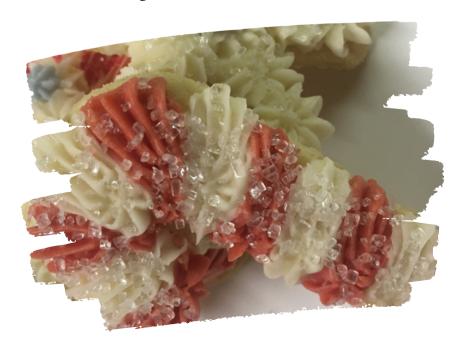
Preheat oven to 350 F.

Cream together the coconut oil and sugar in a small bowl. Mix in the egg and vanilla. Add in the baking soda, salt, and cacao powder and mix until smooth. Stir in the chocolate chips. Line a baking sheet with parchment paper, and drop cookie balls onto sheet using a cookie scoop.

Bake for 10 minutes. Allow to cool for 10 minutes before sprinkling with powdered sugar.

Gluten-free Dairy-free Forsted Sugar Cookies

Recipe credit: Kristen Walechka



1 cup Nutiva butter flavored coconut oil
1 cup organic cane sugar
1 pasture-raised egg
1 teaspoon organic vanilla extract
1/2 teaspoon almond extract
2 Tablespoons unsweetened
almond milk
3 cups Namaste Gluten-Free Flour
Blend

1 1/2 teaspoons baking powder

Cream the softened coconut oil and sugar in a large mixing bowl. Add the remaining wet ingredients and continue to beat together. In a separate bowl, combine the flour and baking powder and mix thoroughly. Slowly add the flour mixture to the wet ingredients and combine well. The dough works best when chilled for about 1 hour.

Preheat oven to 350 degrees
Fahrenheit. Roll out the dough
onto a floured surface or onto
parchment paper. Place the cookies
on a cookie sheet after cutting with
your favorite cookie cutters. Bake
for 8-10 minutes. Let cool before
frosting.

Dairy-free "buttercream" frosting

Ingredients:

1/2 cup Nutiva butter-flavored coconut oil 1/2 cup Nutiva organic palm shortening 3/4 cups organic powered sugar (depending on desired consistency) Unsweetened Almond Milk as needed for desired consistency 1 teaspoon organic vanilla extract 1 teaspoon almond extract Add plant-based food coloring if desired

Cream together the coconut oil and shortening in a large mixing bowl.

Slowly add in the powdered sugar and extracts, and continue to add sugar and milk until desired consistency is reached. Feel free to add plant-based food coloring to achieve the perfectly decorated cookies.

9Luten-free Dairy-free Chocolate Covered Sandwich Cookie Truffles

Recipe credit: Kristen Walechka



2 containers of Kite-Hill dairy-free cream cheese 3 packs of Kinnikinnick Kinnitoos Sandwich Cookies-Chocolate Crème 1 bag of vegan dark chocolate chips 1 tsp coconut oil

Using a food processor, pulse the cookies (1 pack at a time) into a fine mixture. Then add the softened cream cheese to the cookies and blend well.

Using a small cookie scoop, take a tsp sized ball, roll between your hands and place onto a parchment paper lined cookie sheet. Repeat this for the rest of the mixture.

Place in the freezer for about 10-20 minutes, or until they are chilled.

This should make about 50 - tsp sized truffle balls.

Melt the chocolate chips and coconut oil in a double broiler pan. Be careful not to burn the chocolate mixture. Take the chilled cookie balls out, and begin dipping into the mixture and back onto the parchment lined cookie sheet.

Chill in the fridge or freezer until set. You can either store these in an airtight container in the freezer or the fridge-depending on how long you want them to last.

