

Chocolate Peppermint Almond Cookies

Makes 2 dozen cookies

Allergens: Nuts, check chocolate chip label



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE



Ingredients

- 1 cup raw almonds
- ¼ cup packed pitted dates
- 2 tablespoons cocoa powder
- ¼ teaspoon salt
- ½ teaspoon baking soda
- 1 cup dark chocolate chips, divided (use vegan chocolate for 100% vegan and dairy-free)
- 2 tablespoon unrefined coconut oil
- 1 teaspoon pure vanilla extract
- 1 teaspoon peppermint extract

Directions

1. Blend first five ingredients until almonds and dates are finely pulverized.
2. In a separate bowl, combine ¾ cup chocolate chips, oil, vanilla, and peppermint extract. Melt by heating in the microwave for 30 seconds at a time, stirring, and repeating until melted.
3. Pour the dry ingredients, as well as the remaining ¼ cup chocolate chips, into the wet. Stir until evenly mixed, making sure to break up any big clumps, until dark and shiny.
4. Drop by rounded tablespoon onto ungreased baking sheets and flatten.
5. Bake at 350°F for 8-10 minutes. Remove from oven when still a bit undercooked, as these continue to cook as they cool. Let cool on baking sheet 1-2 minutes. Transfer to a wire rack and let cool completely.

Notes

Alternative: Try almond extract instead of peppermint.

Recipe from [Healthy Edible Holiday Gifts, Fall 2015](#)