

PaleoCoco Tea Cookies

Ingredients:

1 cup coconut flour
3/4 almond meal
1/2 tsp. baking powder
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1/2 tsp. xanthan gum
pinch of sea salt
2 eggs, whole
4 Tbsp. butter, softened
1/4 tsp. vanilla extract
1/3 cup palm sugar
1/3 cup xylitol

3 oz. bittersweet chocolate chips for coating

Pre-heat oven to 350.

1. In a medium bowl, combine the first six dry ingredients and mix well with a fork.
2. In another medium bowl, combine the softened butter and the rest of the ingredients (except for the chocolate) and whip well with a fork for about 2 minutes. Don't worry about lumps of butter.
3. Combine the dry ingredients into the wet and mix into a dough. It should be the consistency of putty. Pliable, but not sticky.
4. Shape into 1" spheres.
5. Place spheres about 1/2" apart on a baking sheet lined with parchment and bake for 18 - 20 minutes.
6. Allow the baked cookies to cool completely
7. Melt chocolate in a double boiler (or a small stainless steel bowl suspended over a pot of simmering water).
8. Dip half the tea cookies into the melted chocolate, and place on a flat surface lined with parchment (you can use the same parchment and baking sheet as a drying surface.) Allow the chocolate to set.
9. You may have a little chocolate left over. Just lick it up, or whisk into some heated milk and have a hot chocolate.

Store cookies in an airtight container. Consume within 5 days.

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