

Double Chocolate Chip Cookies

Ingredients

- 1 1/2 cups shredded coconut
- 1/2 cup unsweetened cocoa powder
- 1/3 cup Lakanto (classic or golden) (use more or less depend on your taste for sweetness)
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1/2 tbsp vanilla (or more!)
- 1 egg
- 1/2 cup melted pasture butter or coconut oil
- 1/2 cup Lakanto Chocolate Chips (plus extra if you want to drizzle the cookies with chocolate at the end)

Instructions

- Preheat the oven to 350 F
- Mix all the dry ingredients
- Melt the butter or coconut oil
- Whisk the egg
- Add all the wet ingredients to the dry and mix it all up
- Use a cookie dough scoop or a tablespoon to make balls of dough and place them evenly on a cookie sheet
- Option: flatten the balls slightly if you like a thinner, crispier cookie.
- Bake for 15-18 min
- Melt some extra Lakanto Chocolate chips and drizzle on top of the cookies
- Optional: top with Himalayan salt
- Allow to completely cool before serving
- Special tip: Refrigerate before eating. They will hold their shape better if they are very cold
- Store in an air tight container in the fridge or freezer