

Chocolate Drizzled Nut Butter Cookies

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cookie tray
food processor
measuring cups and spoons
spatula/plate scraper
cooling rack
chopping board and knife
teaspoon for drizzling chocolate

Do this

with these ingredients

1. **Preheat** oven to 175°C or 350°F.

2. **Line or grease and flour** the cookie tray.

3. **Add** to the food processor

1 **egg**
1 cup **almond meal or flour**
 $\frac{2}{3}$ cup **cassava, tigernut, or oat flour**
 $\frac{1}{3}$ cup **unsalted nut butter** of choice
 $\frac{1}{3}$ cup **honey**
1 tsp **baking powder**
1 tsp **ground cinnamon** (optional)
1 tsp **vanilla extract or powder**
pinch **pink or sea salt**

4. **Process** until the mixture comes together into a ball of dough.

5. Using lightly floured hands, **shape** tablespoons of the mixture into balls and **place** onto the cookie tray.

6. **Flatten** the cookie balls with the palm of your hand and **bake** for 10 to 15 minutes or until the cookies turn golden on the edges.

7. **Cool** on the tray for 5 minutes before transferring to the cooling rack.

8. Meanwhile, **melt**

50 g or 2 oz **quality dark chocolate**

9. **Place** the cooling rack over the tray and **drizzle or smooth** the chocolate over the cookies.

