## Double Chocolate Flourless Nut Butter Cookies

2 large baking trays mixing bowl metal whisk measuring cups and spoons mixing spoon

Leanne Foreman www.easyreadrecipes.com

Do this	with these ingredients
1. <b>Preheat</b> oven to 180°C (350°F).	
2. Line or grease the baking trays.	
3. Add to the mixing bowl	½ cup rapadura (panela) sugar ½ cup raw cacao powder 1 tsp bicarb. (baking) soda
Using the whisk, mix ingredients and remove any lumps.	
5. Using the spoon, thoroughly <b>mix</b> in	2 eggs 1 cup 100% almond or peanut butter 1 tsp vanilla extract or powder
6. Stir through	½ cup quality mini chocolate chips
<ol> <li>Using a measure tablespoon as a guide, place heaped spoonsful on the baking trays, then flatten into disks.</li> </ol>	
Bake for 10 minutes or until firm when touched.	
9. Remove from oven and leave to cool.	

