Breakfast Cookies (makes 12 - 2 1/2 inch cookies)

1½ cups mixed raw nuts and seeds (I used cashews, almond and pumpkin seeds), roughly chopped in the food processor

1 cup raw coconut flakes

1½ cups blanched almond flour

3 tablespoons coconut flour

¾ teaspoon baking soda

½ teaspoon sea salt

2 tablespoons coconut sugar

4 tablespoons melted coconut oil (can use equal amounts of melted unsalted butter)

2 eggs at room temperature, beaten

4 tablespoons honey

2 teaspoons vanilla

Dairy free chocolate chips

Directions:

Preheat oven to 300 degrees. Line a rimmed baking sheet with parchment paper. Place the raw nuts and coconut flakes on the lined baking sheet in a single layer and place in the preheated oven. Bake until lightly toasted, about 10 minutes. Remove from oven and set aside to cool briefly.

In a large bowl, place the almond flour, coconut flour, baking soda, salt and coconut sugar, and whisk to combine well. Make a well in the center of the dry ingredients and place the beaten eggs, coconut oil, honey and vanilla and beat well. Combine everything together so that all the wet and dry ingredients are well combined. The dough will be very soft. Add the toasted nuts and coconut flakes, and mix until they are evenly distributed throughout the dough. Allow the dough to sit until it firms up, making it easier to handle, about 5 minutes.

Line your rimmed baking sheet again with parchment paper (or reuse the one from toasting nuts). Divide the dough into 12 equal portions, each about 4 tablespoons in volume, about 2 inches apart from one another. With damp hands, shape each portion into a ball, return to the baking sheet and then press into a disk about ½ inches thick. Scatter 5 or 6 of the chocolate chips on top of each cookie and gently press to help them adhere.

Bake in the center of the oven until cookies are puffed, pale golden all over and brown around the edges, about 12 – 15 minutes. Remove cookies from oven and allow to cool on the baking sheet about 10 minutes. Transfer to a wire rack until cool. These store well in the freezer. *Adapted from gluten free on a shoestring*

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