health nut cookies

NIBBLEDISH CONTRIBUTOR

Ingredients

6 ounces bittersweet chocolate chips (or just chopped) 3 tablespoons unsalted butter (or Earth Balance, just don't add the salt later on) 3/4 cup organic Tazo chai mix (or any liquid chai mix) 1 large egg 1/2 cup coconut flour 1/2 cup hazelnuts, processed to be a fine powder 1/4 cup oats 1/8 teaspoon kosher salt 1/4 cup dried cranberries

Instructions

1. Preheat the oven to 375 degrees F.
2. Put 4 ounces of the chocolate & the butter in a microwave-safe bowl and heat until melty. Stir until smooth.
3. In the bowl of an electric mixer fitted with the paddle attachment, beat chocolate with liquid chai mix on medium speed until well combined (about 3 minutes).
4. Add egg. Mix until completely combined.
5. Add the flour, processed hazelnuts, oats, and salt, and beat until just incorporated. You may need to add more coconut flour (mixture should be wet, but not soggy). I added about an 1/8 cup.
6. Stir in the rest of the chocolate (best if you are using chips) and cranberries.
7. Drop heaping tablespoons of dough onto a nonstick or well greased cookie sheet.
8. Bake for 9-11 minutes (mine finished in 10), rotating the baking sheet halfway through.