



# My Favorite Cookies

NIBBLEDISH CONTRIBUTOR

## Ingredients

2-1/2 cups all-purpose flour (gluten-free version: 3 cups gf cake flour)  
1 cup white sugar  
1 tsp almond extract (gluten-free: fresh grated lemon zest)  
2 tsp baking powder  
2tbsp unsweetened cocoa powder  
2 eggs, lightly beaten  
3 tbsp unsweetened applesauce  
50 gr. dark chocolate, melted and lightly cooled  
about 30 toasted almonds  
confectioners' sugar (gluten-free: only if consented)

## Instructions

Preheat oven to 190°C. Line a cookie sheets with a baking paper.

In a large mixing bowl combine together the flour with the cocoa powder, the baking powder, the sugar and the almond extract/lemon zest. Stir with a wooden spoon and make a well in the center. Add the eggs, the applesauce and the melted chocolate. Stir well first the wet mixture, then combine it well with the flour mixture. Drop cookies by a teaspoonfuls on the prepared cookie sheets. Dip one toasted almond in the center of each cookie, dust well with confectioners' sugar and bake in the preheated oven about 8-10 minutes. Cool about 5 minutes on a wire rack.

These cookies are crispy and sweet. Perfect for breakfast with the coffee. There are no fats added, so in some way they are even light.

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