

No Sugar Chocolate Chip Cookie Pie

Adapted from chocolatecoveredkatie.com

- 2 cans garbanzo beans (drained and rinsed well)
- 1 cup quick oats (or certified-gf quick oats)
- 2 cups pitted dates
- 4 stevia packs, or 1/8 tsp uncut (or 4 tbsp sugar)
- 3/4 tsp salt
- 2 tsp baking powder
- 1/2 tsp baking soda
- 1/4 cup unsweetened applesauce
- 2/3 cup milk of choice
- 3 tbsp coconut oil
- 1 tbsp pure vanilla extract
- 1 cup chocolate chips (we use Enjoy Life brand chocolate chunks)

Preheat oven to 350 F, and grease a 10-in springform pan (or two 8-in round pans). Add dates to food processor and blend until smooth. Add in garbanzo beans and combine. Add in all wet ingredients, then dry ingredients, and blend until oats are broken down. Remove from food processor, stir in the chocolate chips, and pour into the pan/s. Bake 35-40 minutes (or 30 if you want it really gooey in the middle), then let cool at least 15 minutes before serving. Store in refrigerator.

Flourless Salted Caramel Chocolate Chip Cookies

Adapted from mywholefoodlife.com

- 1 cup cashew butter
- 5 medjool dates (pits removed and soaked in water for 30 minutes)
- 2 tbsp water
- 1 tsp vanilla extract
- 1/4 tsp sea salt
- 1/4 tsp baking powder
- 1/4 cup dark chocolate chips (we use Enjoy Life brand mini chips)

Preheat oven to 350 F. Drain dates, and combine with sea salt, 2 tbsp new water in blender until a caramel starts to form. If you need to add a little extra water, that is okay. In food processor, mix cashew butter, vanilla and baking powder together. Add caramel to cashew butter mixture and pulse. Add chocolate chips and incorporate. Drop cookies onto a lined baking sheet. Bake 9-10 minutes. Cool completely before removing. Store in an airtight container in the refrigerator for up to 2 weeks, or freeze.

Almond Coconut Chocolates

Adapted from Dr. Berg

- 4 cups shredded, unsweetened, coconut
- 1 ½ cups chocolate chips (we use Enjoy Life brand)
- ½ cup to 2/3 cup coconut oil
- whole, raw almonds (can use slivered)
- stevia extract
- salt to taste (optional)
- candy molds (purchased at any craft store)

Melt the chocolate chips and 1 tbsp of coconut oil in a double boiler. This will melt fast, so stir often. When completely melted, I add about a ½ tsp of salt (optional). Pour. Once the chocolate is smooth as silk, move over to your molds. Use a spoon and pour a thick layer covering the bottom of your mold. (Be very aware of the depth of your mold, no more than 1/3 deep of chocolate). Do each section of the mold until all the chocolate is used. Almonds are then placed into the chocolate. Freeze for about 10 minutes. The candy will be completely hard. Put coconut in a food processor with remaining coconut oil. Mix until very smooth and almost runny. (if too dry it is harder to work with). Add more coconut oil if necessary. Add Stevia to taste (7-8 drops, optional). Blend again until all smooth. Pour/spread coconut mixture on top of the frozen chocolate/nuts. Freeze again until coconut is hard, about 10 min.

Brownies

Adapted from elanaspantry.com

- 1 (16oz) jar creamy raw almond butter
- 2 eggs
- 3/4 cup honey
- 1 1/2 tsp green stevia powder
- 1 tbsp vanilla
- 1/2 cup cacao powder
- 1/2 tsp sea salt
- 1 tsp baking soda
- 1 cup chocolate chips (we use Enjoy Life brand chunks)

Preheat oven to 325F. Grease 9x13 baking dish. In a large bowl, blend almond butter with hand mixer until smooth and fluffy. Add eggs, then blend in vanilla and honey. Add in dry ingredients, and mix to combine (batter will be sticky, and not runny). Fold in chocolate chips. Pour batter into pan, and bake 20-30, or until toothpick comes out clean.

Dr. Ward's Pumpkin Chocolate Chip Muffins

- 4 organic, free range eggs or EnerG Egg Replacer
- 1/4 c organic maple syrup
- 1/4 c honey
- 1 - 2 scoops stevia powder
- 1/2 c melted coconut oil
- 1/2 c melted organic butter
- 1/2 c unsweetened applesauce
- 2 c almond meal
- 1/3 c coconut flour
- 1/3 c brown rice flour
- 1/3 c tapioca flour
- 2 tsp aluminum free baking soda
- 2 tsp aluminum free baking powder
- 1 T cinnamon
- 1 tsp sea salt
- 15 oz can pumpkin puree

Mix all ingredients together until well blended. Add in chocolate chips as desired.

Grease mini muffin tins and fill to almost full. Bake 400F for 10 minutes or until toothpick comes out clean. Makes approximately 48 mini muffins.

Coconut Haystacks

From Clean Eating

- 3/4 cup coconut oil, melted
- 1/2 cup maple syrup
- 1/2 cup raw cocoa powder
- 1 tsp pure vanilla extract
- 1/4 tsp sea salt
- 2 1/2 cups dried shredded coconut
- Mini dairy free chocolate chips, optional

Add all ingredients into large bowl except the shredded coconut. Stir w spoon until well mixed. Once combined, add shredded coconut. Stir again until well combined. Form into 12 small mounds and place on plate. Freeze for half an hour. Store leftover haystacks in freezer or fridge.

Coconut Oil Chocolate Walnut Freezer Fudge

From freecoconutrecipes.com

- 2 cups virgin coconut oil
- 1 cup raw or natural unsweetened cacao powder
- 1/2 cup grade B maple syrup
- 1 1/2 cups walnuts, roughly chopped

Whip coconut oil in the bowl of a standing mixer until fluffy (2-3 minutes). Add cacao powder and maple syrup and continue to whip until completely combined (about 1 minute, scraping the sides). Add chopped walnuts and mix just to combine. Spread into a 9"x9" baking pan. Chill in the refrigerator until set (around 1 hour) and cut into squares to serve. Store in the refrigerator or freezer.

Raspberry Thumbprint Cookies

From elanaspantry.com

- 2 cups blanched almond flour
- 1/4 tsp celtic sea salt
- 1/4 tsp baking soda
- 3 tbsp coconut oil
- 2 tbsp honey
- 1/4 cup jam

In food processor, combine almond flour, salt and baking soda. Pulse in coconut oil and honey until dough forms. Scoop batter 1 tbsp at a time onto a parchment paper-lined baking sheet. Press your thumb into the center of each cookie to make an indentation. Place 1/2 tsp of jam in the center of each cookie. Bake at 350F for 8-10 minutes until golden brown. Let cool and serve.

Paleo Hot Cocoa Cookies

Cookies:

- 1 cup almond butter
- 1 large egg
- 1 teaspoon vanilla extract
- 1/4 cup cocoa powder
- 1/2 cup coconut palm sugar
- 1/4 cup vegan chocolate chips

Preheat oven to 350F, and line baking sheet with parchment paper. Mix all ingredients in large bowl until combined (should be very doughy). Scoop out about 2 tablespoons per cookie, roll into a ball, flatten into cookie shape. Bake for about 12-15 minutes. Let cool for at least 20 minutes.

Whipped Cream Frosting:

- 1/2 cup palm shortening
- 3 tablespoons maple syrup
- 1 vanilla bean

Place all ingredients into bowl. Using hand mixer, whip for about 3-5 minutes until it is desired consistency. Transfer frosting to piping bag and pipe onto cookies. You can sprinkle with crushed candy cane if desired (not paleo).

Paleo Granola

- 1 cup almond slices
- 1 cup pecans
- 1 cup walnuts
- 2 cups unsweetened coconut flakes
- 1 cup raw sunflower seeds
- 1/3 cup honey
- 1/3 cup virgin coconut oil
- 2 tsp vanilla
- 1 tsp ground cinnamon
- 1 tsp ground nutmeg

Preheat oven to 300F. Line large baking sheet with parchment paper. Chop nuts in food processor. Mix coconut, nuts and seeds in large bowl. Add spices and stir to coat. Melt coconut oil and honey on low heat and add vanilla. Pour coconut mixture over nuts and seeds. Stir to coat. Spread evenly over baking sheet, and bake for 30 minutes or until golden brown. Cool for 20 minutes.

Paleo Ginger Snaps

Recipe from foodfaithfitness.com

- 1/4 cup coconut oil, melted
- 1 cup coconut sugar, lightly packed + more for rolling
- 1 egg white
- 1 1/2 cups + 1 tbsp almond flour (5.4 oz)
- 1/4 cup + 1 tsp coconut flour (1.2 oz)
- 1 3/4 tsp baking soda
- 1/2 tsp salt
- 2 tsp ground ginger
- 2 tsp ground cinnamon
- 2 tbsp + 2 tsp molasses

Directions

Preheat your oven to 350 degrees and line a baking sheet with parchment paper. In a large bowl, beat together the melted coconut oil, coconut sugar and egg white until well mixed. Set aside. In a medium bowl, stir together the almond flour, coconut flour, baking soda, salt, ginger and cinnamon. Stir until everything is very well mixed and there are no little clumps of flour. Stir the flour mixture, along with the molasses into the oil mixtures and stir until a slightly sticky dough forms. Place the dough into the refrigerator for 10 minutes, just to allow to coconut flour to absorb some of the moisture. Once the dough has chilled, Roll 1 Tbsp sized balls and roll the balls around in coconut sugar. Place onto the prepared baking sheet and slightly flatten down.

Bake until the edges begin to go darker brown and top is nice and crackly, about 19-20 mins. **
The cookies will feel VERY soft, but they will crisp up A LOT once cooled. Let cool completely
on the pan and then DEVOUR.

Notes:

1. I know the measurements are very exact, which is why I HIGHLY recommend using a scale to weigh your flour. Due to varying sizes of measuring cups, you may get a different amount, causing your cookies to not be as perfect.
2. **Parchment paper is VERY important here. If you don't use parchment paper, your cookies will NOT come off the pan.
3. *** I baked my cookies on a light colored baking sheet. I also tested them on a dark baking sheet, and they only took about 10-11 minutes. So watch closely for the edges to begin to darken.