



# Magic Nut Butter Cookies

## INGREDIENTS

- 2 bars of Dr. Bronner's Magic All-One Chocolate Salted Almond Butter\*
- 2 flax eggs (2 tbsp ground organic flaxseed & 4 tbsp water)
- 2 cups of fine ground organic almond meal
- 1 tsp baking powder
- ¼ tsp sea salt
- ½ cup Dr. Bronner's ROC™ Virgin Coconut Oil, soft but not melted\*\*
- ½ cup organic coconut sugar
- ½ cup organic raw cane sugar
- 1 tsp vanilla
- ¾ cup Philosopher Foods Organic Naked Creamy Almond Butter\*\*\*

## NOTES

\* Any Magic All-One Chocolate flavors can be used in the recipe.

\*\*If your coconut oil has turned to liquid, it can still be used in this recipe. The dough will not be as firm when combined. Place in refrigerator for 30 minutes or until dough is a good consistency to be rolled into balls.

\*\*\* You can use other nut butters or seed butters can be used (peanut, cashew, sunflower etc.)

## INSTRUCTIONS

1. Pre-heat oven to 350 degrees.
2. Break Magic All-One Chocolate bars into sections, and then break each piece in half. This will give you 28 pieces of chocolate. The recipe yields 24 cookies, so enjoy those extra pieces!
3. In a small dish, mix ground flax seed and water together and let sit for 10 minutes.
4. In a medium bowl, measure almond flour, baking powder, and salt. Using a whisk, combine ingredients together while breaking up clumps of almond flour.
5. In a large bowl, measure softened coconut oil\*\*, coconut sugar, cane sugar, vanilla, and flax eggs. Whisk ingredients until combined. Add almond butter, whisk until smooth and creamy.
6. Add the dry ingredients into the wet ingredients. Use a spatula, wooden spoon, or your hands to mix until a dough forms.
7. Roll balls using about 2 tbsp of dough. Place on a parchment-lined baking sheet about 2 inches apart. Lightly press each ball to form a thick cookie shape. Don't press too flat or the cookie will spread and become thin during baking.
8. Bake cookies at 350 degrees for 10-12 minutes until edges are a golden brown.
9. Remove cookies from oven. Careful: cookies and pan will be hot doing this next step.
10. Place a chocolate piece onto of each cookie and lightly press into cookie. Chocolate will melt into the cookie. Cool cookies for about 10 minutes and then cool on a rack until chocolate has set back up about an hour. To speed up process, cookies can be placed in fridge for about 15 minutes until chocolate has set back up.