

CHEWY CHOCOLATE COOKIES

INGREDIENTS

1 1/2 cups nut butter	1/4 cup applesauce
1/3 cup unsweetened cocoa powder	2 large eggs
1/4 tsp vanilla	pinch of sea salt
	1/4 - 1 tsp stevia to taste

PROCEDURE

Preheat oven to 350 degrees.

Line baking sheet with parchment paper.

Combine nut butter, eggs, stevia, cocoa powder, vanilla, sea salt in a food processor, pulse until dough forms.

Roll dough into 1-inch balls with damp hands. Place on baking sheet and press down twice with a fork in a crisscross pattern. Have a warm bowl of water to rinse fork after a couple cookies.

Bake in preheated oven until edges are firm, about 12 minutes.

Cool on baking sheet for 1 minute before moving to a cooling rack.