

Salted Dark Chocolate Sunbutter Cookies

(gluten-free, nut-free, dairy-free)

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INGREDIENTS

- ◆ 1 tbsp ground flax mixed with 4 tbsp warm water
- ◆ ½ cup coconut sugar
- ◆ ½ cup dark chocolate sunflower seed butter

DIRECTIONS

1. Preheat the oven to 350 degrees F.
2. In a small bowl, whisk the ground flax and water and set aside for a few minutes.
3. In a medium-sized bowl, mix the coconut sugar and sunbutter. Add in the flax egg. Mix until everything is well incorporated (the batter should be thick and sticky).
4. Line a baking sheet with parchment.
5. Scoop a generous tablespoon of batter onto the baking sheet (I used a small scoop). Place the cookies at least 3 inches apart as they will spread quite a bit.
6. Bake for 12 minutes.



Sunflower Seed Butter is indigenous to all Tribes throughout North and South America.

“Create love in the kitchen! Enter with a good mind, happy heart and clean hands!”

Kate Brant