

VEG. COOKIE SKILLET

INGREDIENTS:

1 Flax Egg (1 TBSP ground flax seed meal + 3 TBSP Filtered Water) OR 1 Egg

1/2 Cup - Nut Butter (I use cardamom cacao Butter)

1/4 Cup Coconut Sugar

1 Cup Almond Flour

1/2 tsp Baking Powder

Pinch of your favorite sea salt

4oz. HU Organic Chocolate Gems OR any Organic Chocolate for baking

INSTRUCTIONS:

- 1) Preheat the oven to 350 degrees, grease a small 6 inch iron skillet with coconut oil and set aside.
- 2) In a medium bowl, Mix up the Flax EGG and allow to sit and gel for 5-7 minutes OR use one whole Egg (Can be with Flax)
- 3) Add Almond Flour, Baking Powder and Sea Salt, Stir up! Make it into a nice thick mixture , like a wet Dough.
- 4) Fold in the Chocolate
- 5) Transfer the cookie dough into the greased skillet
- 6) Smooth it out into an even layer. TOP with more chocolate gems and gently press them into the dough
- 7) Bake for 18-22 minutes, (depending upon your oven) I like the edges slightly crispy
- 8) Allow Skillet to cool for 10 minutes.
- 9) TOPPING? Dairy Free cool whip type , Ice cream or something of that nature, I like it the way it is :D
- 10) IN -JOY

Serves 8-10