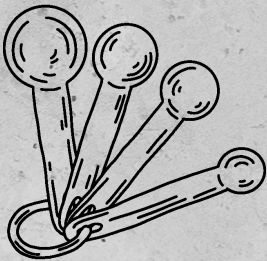


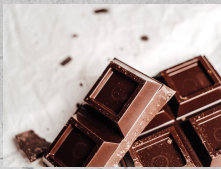
CHOCOLATE ON THE DOUBLE COOKIES

SRAV'S FOOD LAB



DRY COMPONENTS

- 1 + 3/4 cup Almond Flour
- 1 Tbsp Cocoa powder
- 3/4 cup Coconut sugar
- 1/2 tsp Baking soda
- 1 Cup Chocolate Chunks
- A pinch of salt
- 1/4 Tsp Cinnamon Powder



LIQUIDS

- 1/3 cup Coconut oil
- 1/4 cup nut butter
- 1 Flax egg (1 Tbsp Flax meal mixed in 2 tbsp hot water)
- 1 Tbsp of Vanilla extract

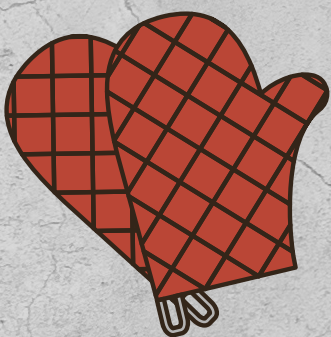
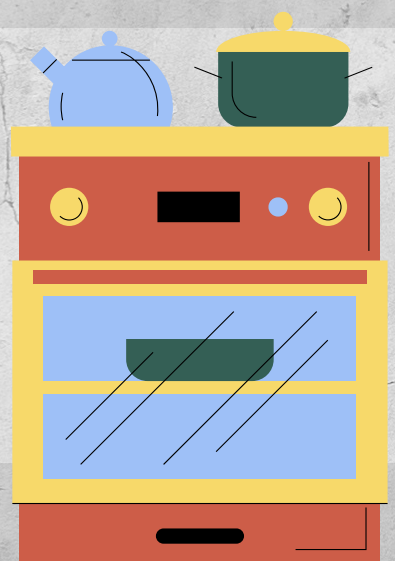


COMPOUND AND SCOOP

- Mix together the components with a spatula
- Scoop the dough on to the cookie tray.

EQUIPMENT AND TEMP.

- In a pre heated oven bake your cookies at 350°F for 12-15 mins.
- In a pre-heated Air fryer bake them at 360°F for 10-12 mins.



KEEP AN EYE

- Check your cookies
- If doing it in the air fryer flip them over at 10 mins and continue baking.

DIP AND ENJOY

- Best devoured warm.
- If you want them firm, let the cookies cool completely.
- Dip them in your fav milk and ENJOY!



MORE RECIPES

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