

Chocolate Chocolate Chip Gluten-Free Quinoa Cookies

Yields about 24 cookies



Ingredients

- 1/4 cup unsweetened natural cocoa powder
- 1/2 cup honey
- 1/4 cup coconut oil, slightly warmed to liquefy
- 1/2 teaspoon sea salt
- 1/2 cup sunflower seed butter
- 1 teaspoon vanilla extract
- 3 cups quinoa, cooked, drained, and cooled.*
- Toppings (optional) (chocolate chips, nuts, m&m's, etc.)

Directions

1. Heat the cocoa powder, honey, and coconut oil over medium heat and stir until combined and smooth. Bring to a boil and allow to boil for 1 minute. Off the heat and add the sea salt, sunflower seed butter, and vanilla. Stir to combine.
2. In a large bowl, pour the mixture over the cooked quinoa and mix until incorporated.
3. Drop scoops of the "dough" onto a silicon mat or parchment paper-lined cookie sheet. Shape into desired shape (optional). Top with toppings (if any).
4. Refrigerate for 2-3 hours until set.

Storage

Store in the refrigerator in an airtight container, separating each layer with parchment paper.

Notes

*1 cup of uncooked quinoa will yield 3 cups of cooked quinoa. Follow the directions on the packaging or see below to see how I prepared my quinoa.

How I prepared the quinoa:

First rinse 1 cup of quinoa. Then, combine with 1 2/3 cups water in a sauce pan. Bring to a boil over medium heat and lower the heat to low. Cover and allow to simmer for 10 to 12 minutes or until most of the liquid is absorbed. Off the heat and let sit covered for 9 minutes.