

## Gluten free, dairy free, vegan Thin Mint Cookies

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Servings: 12

### Ingredients:

- 1 C blanched almond flour
- 1/4 C + 2 T cocoa powder
- 1/4 C coconut sugar (can sub brown sugar)
- 2 T pure maple syrup (can sub honey)
- 1/4 C melted/cooled coconut oil (can sub butter or ghee)
- 1/8 tsp salt
- 1/2 tsp baking soda
- 3/4 tsp pure peppermint extract, divided (*not* mint extract)
- 2 C semisweet DF chocolate chips (I used Enjoy Life)

### Directions:

1. Preheat oven to 350 degrees F
2. Whisk flour, cocoa powder, sugar, salt, baking soda together
3. Add coconut oil, maple syrup, and 1/2 tsp peppermint extract to dry mixture and use an electric mixer or stand mixture to beat until you have a dough
4. Make a ball with the dough and set between 2 pieces of parchment paper or plastic wrap, roll out until it's about 1/4" thick

5. Cut circles out of the dough (I used the mouth of a smaller glass, worked great!)
6. Using a small cookie spatula, *carefully* transfer each cookie (they break apart easily, I tried transferring by hand which did not work) on parchment lined baking sheet and bake 10-12 minutes
7. Carefully, using spatula, transfer cooked cookies to wire cooling rack. Allow cookies to cool before coating in chocolate
8. To melt chocolate, use microwave or double boiler method. Melt chocolate chips and when melted whisk in 1 / 4 tsp peppermint extract
9. Dip cooled cookies into chocolate and set on a plate or cooled baking sheet lined with parchment paper, transfer to refrigerator or freezer to set
10. Store in the fridge or freezer. I personally think they're best chilled!

*Please tag me on instagram @celiacsweetie if you make these, or comment on this blog– I would love to see your recreations! Also please reach out if you have any questions about the recipe.*

*xo, Celiac Sweetie*