

Toasted Walnut Chocolate Cookies

Swick

Makes 16 cookies | Active Time: 15 minutes | Total Time: 30 minutes

- 3 cups (250 g) toasted walnuts
- 3/4 cup whole wheat pastry flour (use gluten-free flour, such as cassava, for gluten-free)
- 1/4 cup psyllium husks
- 1/4 cup cocoa powder
- 1/2 tsp fleur de sel
- 1 tbsp coconut oil
- 1/3 cup maple syrup (or agave)
- 5 tbsp coconut sugar (or brown sugar)
- 1 tsp vanilla extract, or vanilla bean paste
- 1 cup dark chocolate chips or chunks, roughly chopped, if needed

To do start, preheat your oven to 350°F (175°C).

Once the oven is hot, roast the walnuts for approximately 12 minutes, or until they are just nicely toasted.

In the meantime, mix together the dry ingredients — the whole wheat flour, psyllium husks, cocoa powder, and salt and then set aside.

Once the walnuts are done let them cool until they are just barely warm before proceeding. Next, place the walnuts into a food processor and pulse until you the mixture is smooth and glossy, almost like a walnut butter. You should start to see the oils come out of the walnuts.

Next, add the coconut oil, maple sugar, brown sugar, and vanilla and pulse a few times.

At this point, add the dry ingredients to the food processor and pulse just a few times.

Remove the mixture from the food processor and stir in the chocolate chips.

Form the dough into balls and place onto a parchment-lined baking tray — using a fork, press the cookies out a bit. Bake the cookies for approximately 12 to 16 minutes, or just until the edges just start to turn brown. The cooking time will depend on your oven, the size of the cookies, and how crispy you want the cookies to be.

Allow the cookies to cool for a few minutes on the cookie sheet and then carefully transfer them to a cooling rack to cool.

Chef's Notes

These cookies were inspired by the great Susan Powers of Rawmazing.