

# Quinoa Vegan (Gluten Free) Chocolate Cookies by Wendy Polisi



## Ingredients:

- 2 flax/chia eggs (1 T flax meal + 1 T chia seeds + 6 T warm water)
- 1 cup blanched almonds (see note)
- 1 cup cooked quinoa
- $\frac{3}{4}$  tsp baking soda
- $\frac{3}{4}$  tsp salt
- $\frac{1}{3}$  cup almond butter
- 1 Tbsp coconut oil
- $\frac{1}{4}$  cup apple sauce
- $\frac{1}{4}$  cup maple syrup
- 1 tsp vanilla
- $\frac{3}{4}$  cup vegan chocolate chips

## Directions:

1. Preheat oven to 350 degrees.
2. Line a baking sheet with parchment paper.
3. In a small bowl combine flax meal (or ground flax seeds), chia seed and warm water. Whisk well and set aside.
4. In the food processor combine almonds and quinoa. Process for 1 minute, or until you have a fine meal. Add baking soda and salt and process until blended.
5. Heat a small saucepan to medium low and add almond butter and coconut oil. Cook until coconut oil and almond butter are melted, whisking occasionally. Add in apple sauce and maple syrup and whisk until heated through. Remove from heat and stir in vanilla.
6. Add the warm almond butter mixture to your food processor and process until a dough has formed.

7. Immediately add in the chocolate chips and process until chocolate is melted and blended, stopping to scrape down the sides as necessary.
8. Roll the dough into small balls and flatten with your fingers. (You could also use a fork.)
9. Bake for 12 to 15 minutes. Allow to cool for 5 minutes in the pan and then transfer to a wire rack to cool completely.
10. Note: To blanch whole almonds, boil water in a medium saucepan. Add almonds and cook for one minute. Drain and allow to cool slightly. Peel almonds. You may skip this step if desired.
11. Variations:
12. For double chocolate cookies, allow the batter to cool and stir in ½ cup vegan chocolate chips.
13. For Chocolate Macadamia Nut Cookies, stir in ½ cup chopped macadamia nuts just prior to cooking.
14. For Cherry Chocolate Cookies, stir in ½ cup dried unsweetened cherries just prior to cooking.

Learn more about [Wendy Polisi](#) at [Cooking Quinoa](#)