

MOLTEN CHOCOLATE COOKIES

These are so decadent! But knowing they are grain-free and with our Virtue Sweetener you can enjoy a couple without guilt.

Makes: 18

Ingredients:

2 cups Wheat-Free Market All-Purpose Baking Mix
1/3 cup cocoa powder, unsweetened
3/4 teaspoon sea salt
3 tablespoons Virtue Sweetener
1/4 cup coconut oil, melted
2 large eggs
1 tablespoon vanilla extract
About 6oz dark chocolate, chopped into large chunks



Directions:

Preheat oven to 350 degrees.

In a bowl, thoroughly mix together the Wheat-Free Market All-Purpose Baking Mix, cocoa powder, sea salt and Virtue Sweetener. Add coconut oil and stir. The mixture will be coarse at this stage. Then add eggs and vanilla extract and stir until the batter is smooth.

Spoon 1-1/2 tablespoon-sized scoops onto a baking stone or greased cookie sheet. Place a chunk of the dark chocolate onto the center of each cookie and press it in just a little and gently flatten the cookie. Bake for 15-18min.