Vegan Chocolate Date Cookies

Cook Time: 0 min | prep Time: 0 min | total Time: 0 min | servings: 0
Makes 18-20 cookies

Ingredients:

- 1 cup pitted soft dates (I used kholas)
- 1 cup boiling water
- 2 tablespoons ground flax
- 1/2 cup coconut oil, melted
- 1/2 teaspoon vanilla
- 1/2 cup cocoa powder
- 1 cup almond or chestnut flour
- 1/4 teaspoon salt
- 1/2 teaspoon baking soda
- 1/4 cup kasha (toasted buckwheat groats) optional

3 variations:

- 1/4 cup mini-chocolate chips (Enjoy Life for dairy-free)
- 20 squares of 70-85% dark chocolate
- 1/4 cup desiccated coconut and dark chocolate ganache

Instructions:

1. Pre-heat the oven to 350F or 160C. Prepare a baking sheet with parchment or silicon mat.
2. In a bowl, pour the boiling water over the dates, let stand for 5 minutes until softened. Drain the water into a cup reserving the liquid, and transfer the softened dates to a food processor. Add 6 tablespoons of the soaking water to the dates. Add the flax meal, coconut oil and vanilla and process to mix.
3. In a large bowl, mix the cocoa powder, flour, and baking soda. Stir in the date mixture, and mix. Fold in the buckwheat groats (and chocolate chips if using). Scoop heaping tablespoons and roll into balls. Follow instructions below depending on the variation you plan to make.
4. Place 2 inches apart on the sheet pan and flatten to 1/2 inch thickness. Bake for 12 minutes, Cool on racks.

Variation Instructions:

1. Add mini-chocolate chips to the batter. Roll into balls, place on the prepared baking sheet, flatten with your palm and bake as above. Dip in melted chocolate after it has cooled down as pictured.

2. Place a square of 85% chocolate (the size of a Lindt square) in the centre of the dough (about 40g of dough) before rolling into a ball and follow directions above.
3. Take a ball of dough and roll in some unsweetened desiccated coconut. Place on the baking sheet and flatten slightly. Make a well the centre with your finger. Bake as directed. Once it's cool, fill the whole with dark chocolate ganache.