## Vegan Chocolate Matcha Marble Cookies

Cook Time: 0 min prep Time: 0 min total Time: 0 min servings: 0

Makes 16 cookies

Ingredients:

Matcha Filling

- 1/2 cup cashews, soaked for 3 hours
- 1/4 cup coconut oil
- 1/4 cup coconut milk
- 3 tablespoons maple syrup
- 1 1/2 teaspoons matcha powder
- 1/2 teaspoon vanilla extract

## Chocolate Cookies

- 1 cup coconut or brown sugar
- 140ml (almost 2/3 cup) coconut oil
- 1/2 cup (110g) soft dates, soaked and drained
- 3/4 teaspoon vanilla extract
- · 2 tablespoons ground flaxseed
- 1 cup whole wheat pastry flour
- 1/2 cup cocoa powder
- 3/4 teaspoon baking soda
- Scant 1/2 teaspoon salt
- 1/4-1/3 cup dark chocolate chips

## Instructions:

- 1. Start by making the matcha filling \( \) Drain the soaked cashews from the soaking water and place with the rest of the filling ingredients in a high speed blender. Blend until smooth. Transfer to a bowl and place in the fridge to firm up, at least 1 hour (see intro above for more info).
- 2. To make the cookies, place the sugar, oil, dates, vanilla and flax meal in a food processor. Blend until smooth.
- 3. In a large bowl, sift together the flour, cocoa powder, baking soda and salt. Pour over the date mixture and fold to combine, adding the chocolate chips in the final strokes.
- 4. Scoop out 50g of cookie dough, and flatter in the palm of your hand. Place about 1 tablespoon or 10g of the matcha filling in the centre. Close up the cookie dough around the filling to form a ball. Place the dough balls in the freezer to firm up about 15 minutes.
- 5. Pre-heat the oven to 350F or 160C and prepare a baking sheet with parchment paper or a silicone mat. Place the cooled and firm cookies on the baking sheet spacing them about 2 inches apart (they will spread!). Bake for 15 minutes until the cookies just start to crack.
- 6. These cookies are quite soft, so cool completely before transferring to a wire rack. Now don't forget

the coffee, or even better a matcha latte!	
• 1/4-1/3 cup dark chocolate chips	