Macadamia Brownie Cookies

Cook Time: 10 min   prep Time: 10 min   total Time: 20 min   servings: 14

Ingredients:

1 ½ cups (220g) roasted macadamia nuts

½ cup (85g) coconut sugar

2 eggs, lightly beaten

1 tablespoon tahini (or coconut oil)

1 teaspoon vanilla extract

 cup unsweetened cacao powder

½ teaspoon baking soda

¼ teaspoon salt

-½ cup (60-80g) dark chocolate chunks

Flaked sea salt (optional)

Instructions:

1. Preheat the oven to 375F or 190C. Prepare a baking sheet with parchment paper.
2. Place the nuts in a food processor. Process until you get a rough nut butter. Add the coconut sugar and process again to combine. Add the eggs, tahini, and vanilla and process until smooth.
3. Add the cacao, baking soda, and salt and blend until combined. Add the chocolate chunks, reserving some for the top, and just pulse to mix through.
4. Pinch off about 2 to 3 tablespoons of dough for each cookie. Roll into a ball and place on the prepared baking sheet. Press slightly and place a piece of chocolate (or two) in the center. Make sure to space the cookies at least two inches apart, although they won't spread too much.
5. Bake for 8-10 minutes. Let cool slightly but make sure to have one while the chocolate is still gooey.