
Salted Caramel Grain-free Chestnut Date Cookies

Cook Time: 0 min

prep Time: 0 min

total Time: 0 min

servings: 0

Ingredients:

- 150g roasted chestnuts
- 100g almond flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 teaspoon cinnamon
- 2 tablespoons lacuma (optional)
- 120g soft dates
- 2 tablespoons coconut sugar (optional)
- 1 tsp vanilla
- 1 egg

Salted Caramel Filling:

- 80g soft dates
- 2 tablespoons almond butter
- 1/2 teaspoon vanilla
- 2-3 tablespoons water

Topping

- Flaky sea salt

Instructions:

1. Pre-heat the oven to 350F or 160C. Line your baking sheet with parchment paper or a silicone mat.
2. In a food processor, place the chestnuts and process until the chestnuts turn into a rough looking flour. Add the almond flour, baking soda, salt, cinnamon, and lacuma. Process just to combine.
3. Add the dates, coconut sugar if using, vanilla and egg to the mixture in the processor, and mix just until your cookie dough forms.
4. Scoop out about a tablespoon of dough and roll into a ball. Do the same with the rest of the dough. Use your finger or the handle of a wooden spoon to make a hole in the centre of each cookie. But don't go all the way down as we will add the filling in here later.
5. Bake the cookies for 12-15 minutes. Let cool while you make the filling.
6. In a blender or small food processor add the filling ingredients except the water and blend until almost smooth. Add about a tablespoon or 2 of water, and blend to help the mixture become more smooth and you have a consistency of a thick caramel.
7. Spoon in the date caramel into the holes of the cookies. Sprinkle with some flaky sea salt and enjoy.