

Gluten-Free Chocolate Chip Quinoa Cookies

JOYOUS HEALTH

Ingredients:

- 1 cup cooked quinoa
- 1 cup uncooked quinoa flakes (or quinoa flour)
- 1 cup unsweetened unsulfured shredded coconut
- 4 large bananas, mashed
- 1/4 - 1/2 cup coconut sugar
- 1/2 cup dark organic unsweetened chocolate chips*
- 1.5 tbsp organic raw cacao
- 1 tsp pure vanilla extract

Instructions:

1. Preheat oven to 375F.
2. In a large mixing bowl, mash bananas with a fork and add vanilla and coconut sugar.
3. Add cooked quinoa, quinoa flakes, shredded coconut and raw cacao. Mix well until combined.
4. Stir in chocolate chips.
5. Line a baking sheet with parchment paper and drop batter onto cookie sheet.
6. Bake for 20 minutes. Remove from oven and let cool.

Notes:

*1/2 cup dry quinoa makes a little over a cup of cooked *Make sure you read the ingredients of the chocolate chips to make sure they are gluten-free and vegan (Makes 24 cookies)