



# Carob Chip COOKIES

A COOL TWIST ON AN OLD CLASSIC, TASTY ENOUGH FOR A HUMAN

## INGREDIENTS

- ½ cup coconut oil
- ¼ cup honey
- ¼ cup coconut milk
- 2 cups chickpea flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 cup carob chips

## DIRECTIONS

1. Pre-heat oven to 350 degrees
2. Cream coconut oil and brown sugar. Add the coconut milk. (Note: mixture may be thin)
3. In a separate bowl mix the flour, baking soda, baking powder and salt.
4. Combine the wet and dry ingredients, then fold in the carob morsels.
5. Roll into tablespoon sized balls and place on ungreased cookie sheet, then flatten them out a bit with your palm. The dough may be a little crumbly, but just smooch it together and it will work fine!
6. Bake for 7-10 minutes.

*Bone Appetit!*