## **ZOE Almond Cookies**

## From the ZOE app Gluten Free

- 2 Tablespoons Ground Flaxseeds
- 4 Tablespoons Water
- 3 Tablespoons Brown Sugar
- 3 Tablespoons Extra Virgin Olive Oil
- 200 Grams Ground Almonds
- Pinch of Salt
- 80 Grams Dark Chocolate Chips\*
- 50 Grams Pecans
  - 1. Heat oven to 350 degrees F.
  - 2. In a bowl, mix together the milled flax and water and set aside.
  - 3. In a separate bowl, mix together brown sugar and olive oil.
  - 4. Fold in the ground almonds.
  - 5. Add in the fax mixture and stir.
  - 6. Sprinkle in the salt, chocolate chips and pecans and fold.
  - 7. Roll the cookie dough into 12 equal balls and flatten with your palm (it helps to wet your hands slightly) then pop into oven for 10 minutes.

\*I use the Enjoy Life brand which are dairy, nut and gluten free. They are labeled as being suitable for Vegans.