

Almond Chocolate Cookies

Crunchy with a softer centre, these cookies have it all. And because they're gluten-free and vegan, this treat is perfect for sharing.

Their rich, bold chocolate flavour permeates throughout. You'll almost forget you've effortlessly introduced **CanPrev's Myco10 Immunomodulating Mushroom Complex** with 7 immune supporting mushrooms and 3 whole food antioxidants in your dessert!



Preparation time: 20 mins | Servings: 8



Ingredients

- 1 cup almond flour
- 2 tbsp unsweetened cocoa powder
- 1/4 tsp baking soda
- 1/8 tsp salt
- 3 tbsp maple syrup
- 1 tbsp coconut oil, melted
- 1/2 tsp pure vanilla extract
- 4 scoops Myco10 Powder

Method

1. Preheat oven to 350F.
2. In a large bowl, combine the dry ingredients.
3. In a small bowl, combine the wet ingredients.
4. Add the wet to the dry mix and combine thoroughly. It may seem like a dry dough, but if you use your hands, it will combine more easily.
5. Divide into 8 portions and shape into discs approximately 2 inches in diameter.
6. Bake for 10-14 min or until edges are darker than centre. Bake for 14 min if you prefer it crispier.
7. Allow to cool and enjoy!

Featured Products



Developed by: Laetitia Domagalski



Combining her background in Nutrition, Naturopathic Medicine, and fine dining, Laetitia develops new ways to empower people to make better culinary choices, harmonizing food and function.

