

Recipes

Chocolate Hazelnut no-bake Cookies

Prep time: 15 minutes

Cook time: 15 minutes

Ingredients

- 1 ¼ cup roasted hazelnut (divided)
- 1 cup medjool dates
- 1 Tbsp cocoa powder
- 1/4 cup dairy-free chocolate chips

Instructions

1. Add hazelnuts to the food processor and process into a meal. Remove from the processor into a bowl and set aside. Separate about 3 tablespoons on the hazelnut for sprinkling on top of the cookies.
2. Now add the dates to the food processor and pulse until small bits remain - it should form a ball.
3. Add chocolate chips, cocoa powder and hazelnut meal and pulse until well incorporated.
4. Add more dates through the spout while mixing if it appears too dry. You know you have the right texture when you gather a small amount in your fingers and it easily forms a dough.
5. Form into 1-inch discs. Sprinkle To store, refrigerate in an airtight container or bag; freeze for long-term storage.