



Chocolate-Orange-Goji Cookies



Chocolate-Orange-Goji Cookies (*No-Bake or Baked):

Makes: 7-10

Ingredients:

- 1C Nuts (I used 1/2C Walnuts, 1/2C Almonds but most should be fine)
- 1T Ground Flaxseed
- 2T Cocoa
- Zest of 1 Large Orange
- 1/4C Brown Rice Flour
- 1/4t Baking Soda
- 1/8t Salt
- 2 1/2-3T Agave Nectar
- 3T Goji Berries

<http://coconutandberries.com/2013/10/25/chocolate-orange-goji-cookies/>

Method:

Preheat oven to 180C/350F. Line a baking sheet with parchment paper.

Using a food processor, process nuts, ground flaxseed, cocoa, orange zest, flour, baking soda and salt until a fine meal. Careful not to over-process though. Add the agave nectar, starting off with 2 1/2T. Process again until the mixture holds together when squeezed between your fingers. If it still looks a little dry (will depend on the variety of nuts used) add the remaining 1/2T of agave and process again. Finally, add the goji berries and pulse two or three times to incorporate.

Roll balls of dough with your fingers (approx 1 heaping T each), flatten into a cookie shape and place on your prepared baking sheet about 2" apart.

Bake for 8-10 minutes until the cookies are dry on top. Allow to cool completely before removing from the baking sheet (they firm up as they cool).

***Note:** For no-bake cookies, omit the baking soda and, either roll into balls and refrigerate or press into a container, refrigerate, and cut into squares.