

# Flourless Chai Cookies

A chewy delectable chai cookie that's sure to hit the spot.



SERVINGS

12 Cookies

## INGREDIENTS

- 1 1/4 Cups Cashew Butter (or nut butter of your choice)
- 1/4 Cup Maple Syrup
- 1.5 Tsp Ground Ginger
- 3/4 Tsp Ground Cardamom
- 1/2 Tsp Cinnamon
- 1/2 Tsp Allspice
- 1/8 Tsp Ground Cloves
- Pinch of Sea Salt

## INSTRUCTIONS

1. Preheat oven to 350 degrees.

In a food processor, combine all the ingredients.

Mix only until a dough starts to form.

Using a cookie scoop, drop cookies onto a lined baking sheet.

Use a spatula to flatten them a little. Bake for 10 minutes. Let the cookie cool completely.

They will crumble if they are still warm.

Once they are completely cooled, then you can add the filling.

We are giving you the basic cookie recipe but if you would like to make them a decadent sandwich with some vanilla bean coconut cream check out this Youtube video from Melissa King.

