

Marge's Vegan Gluten Free Chocolate Chip Cannabis Cookies

Ingredients

- 1/3 softened cannabis infused coconut oil (should NOT be liquid)
- 1/2 cup coconut sugar
- 2 teaspoons vanilla extract
- 2 tablespoons water or almond milk
- 1 cup almond flour (not almond meal)
- 1 cup oat flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 salt
- 1/2 cup semi-sweet vegan chocolate chips

Instructions

- Preheat your oven to 350 degrees F and line a baking tray with parchment paper
- In a large bowl of a stand mixer (or use a bowl with a hand mixer) combine coconut oil and coconut sugar and mix on high for 1 minute. Add vanilla extract and water or almond milk depending on what you're using. Mix for another 30 seconds.
- With the mixer running, add the almond flour. Next add the oat flour, baking soda, baking powder and salt. Continue mixing until a dough forms, around 20 seconds.
- Scrape down the sides and bottom of the bowl using a spatula between mixing to make sure all the ingredients are combined. If the dough appears too dry, try mixing a little longer. If it's still too crumbly, add a little more water or almond milk - try 1 tablespoon.
- Add the chocolate chips
- Scoop out the dough and using a cookie cutter or spoon, use around 1.5 tablespoons of dough for each cookie. Arrange them on a baking sheet for about 2 inches between each.

- Bake in the oven for 12-13 minutes until edges are a golden brown. Allow to cool on the pan for 5 minutes before moving to cooling racks. They will firm up as they cool.

This recipe will make 18-24 cookies depending on the size. Store in a container or freeze.

Notes