

Raw Chocolate Pumpkin Pecan Macaroons

Recipe from CivilizedCaveman.com

Ingredients

- 1 cup unsweetened coconut milk
- 1/4 cup pecan or almond flour
- 1/4 cup cacao powder
- 1/4 cup pumpkin puree
- 1/4 cup raw organic honey
- 2 tablespoons infused coconut oil, melted
- 1 teaspoon vanilla
- 1/2 teaspoon cinnamon
- Pinch of salt

Instructions

- Combine your coconut, flour, cocoa powder, cinnamon and salt in a bowl and mix well
- Add in your pumpkin, honey coconut oil, and vanilla and stir well until all ingredients have been evenly incorporated.
- Use a medium cookie scoop or tablespoon and scoop rounded balls onto plate or cookie sheet.
- Place in the refrigerator for at least an hour to solidify.
- Store in the freezer or refrigerator and serve cold.

Notes

I used coconut flour in this recipe. If you have raw pecans or almonds, you can blend them to make the flour needed for this recipe.

You can also use infused honey in this recipe too.