



# COOKIE DOUGH BALLS

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**Carbs: 8 grams**

**Fats: 18 grams**

**Protein: 5 grams**

**Makes: 16**

**1/4 cup coconut oil, softened**  
**1/4 cup coconut butter or vegan butter of choice, or more coconut oil, softened**  
**2 cups almond flour**  
**2-3 Tbsp. Lakanto OR equivalent stevia to taste**  
**1 tsp. pure vanilla extract or 12 drops vanilla essence**  
**1/4 tsp. mineral salt**  
**1/4 - 1/2 cup dark chocolate chips (I used Lily's)**  
**CHOCOLATE SAUCE**  
**9 ounces dark chocolate (I used Lily's), melted**

## **OPTIONAL EXTRAS**

**1/2 tsp. Medicinal Mushroom Blend**

1. In a food processor, purée all ingredients but almond flour and chocolate chips in a food processor until buttery.
2. Add the flour and purée again.
3. Hand mix in the chips then shape into balls and refrigerate.
4. If you are making the chocolate sauce, melt chocolate of choice in a saucepan on very low heat until just melted. Be sure not to burn!
5. Drizzle cookie dough balls with chocolate and refrigerate again until set.
6. Enjoy as a sugar-free treat!