

Buckwheat Chocolate Chip Cookies

8 ingredients · 15 minutes · 6 servings



Directions

1. Preheat the oven to 350°F (176°C) and line a baking sheet with parchment paper or a silicone baking mat.
2. In a mixing bowl, combine the buckwheat flour, sugar, coconut oil, applesauce, vanilla and baking soda. When well combined, mix in the apple cider vinegar. Gently fold in the chocolate.
3. Scoop the dough using a tablespoon and transfer to the baking sheet. Bake for 10 minutes and let cool before serving. Enjoy!

Notes

Leftovers

Store in an airtight container at room temperature for 5 to 7 days or freeze if longer. For firmer cookies, keep in the fridge or freezer.

Serving Size

One serving equals one cookie.

More Flavor

Add cinnamon.

No Applesauce

Double the coconut oil and add a few tablespoons of water, or until the dough sticks together.

No Chocolate

Use chocolate chips, chopped nuts or raisins instead.

Ingredients

- 1 cup Buckwheat Flour
- 1/2 cup Coconut Sugar
- 1/4 cup Coconut Oil (melted)
- 1/4 cup Unsweetened Applesauce
- 1 tsp Vanilla Extract
- 1/2 tsp Baking Soda
- 1 tsp Apple Cider Vinegar
- 34 grams Dark Organic Chocolate (roughly chopped)