

## Anytime Cookies (GF, CF)

¼ cup coconut flour  
½ cup almond butter  
6 pitted dates (soaked in warm water for 15 minutes)  
¾ cup shredded unsweetened coconut  
½ cup unsweetened apple sauce  
2 eggs  
1 ½ teaspoons cinnamon  
1 teaspoon vanilla extract  
¼ teaspoon unrefined sea salt  
½ teaspoon baking soda  
2 tablespoons dried cherries  
2 tablespoons chopped walnuts  
3 tablespoons currants

1. Preheat your oven to 350 degrees. Line a baking sheet with parchment paper.
2. Combine the coconut flour, almond butter, and dates in a food processor or blender. Process until well combined and the dates have broken up into really small pieces, about a minute.
3. Add the shredded coconut, applesauce, eggs, cinnamon, vanilla, salt, and baking soda. Process for 30 seconds until a wet dough forms.
4. Add in the remaining ingredients, and pulse once or twice until the fruit is incorporated into the dough but not chopped up.
5. Using an ice cream scoop or a large tablespoon, drop the dough in heaping spoonfuls onto a baking sheet lined with parchment paper.
6. Dip a metal spatula in water, and use the bottom to lightly press down each ball of dough. These cookies will not spread or rise so make sure to make the the shape you want them prior to baking.
7. Bake for 12 to 15 minutes, until they are golden on top and slightly brown along the edges. Serve immediately or store in the freezer, thawing for 15 to 20 minutes before you plan to serve them.