

Chocolate Thin Mints

Perfect for Girl Scout Cookie season. I used to be a Girl Scout and my all-time-favorite cookie was the Chocolate Thin Mints. Boy, could I ever eat some thin mints! Loved those cookies every Girl Scout Season. Well, I hadn't had a Chocolate Thin Mint cookie until I stumbled upon Elana's Pantry and found her Paleo Thin Mints/Gluten Free Girl Scout Cookie recipe. I adapted the recipe a bit and now my family can enjoy this great tasting Chocolate Thin Mint Cookie!

Ingredients:

- 1 cup almond flour (I get it from our bulk bin.)
- 1 teaspoon Bob's Red Mill coconut flour
- 2 tablespoons Ojio raw organic cacao powder
- ⅛ teaspoon Celtic sea salt
- ¼ teaspoon Bob's Red Mill baking soda
- 2 tablespoons Spectrum vegan shortening
- ¼ cup honey
- 1 teaspoon Frontier organic peppermint flavoring

In a food processor, combine almond flour, coconut flour, cacao, baking soda, and salt. Pulse in shortening, honey and peppermint flavoring until dough forms. Roll out dough between 2 pieces of parchment paper to ⅛ inch thick. Freeze dough for 15 minutes. Using a 2-inch cookie cutter, cut out dough. Transfer circles to a parchment lined baking sheet. Bake at 350° for 4 minutes. Cool completely on the baking sheets, then freeze for 1 hour.

Melt chocolate and peppermint flavoring in a small saucepan over very low heat. Dip each cookie in chocolate, then place on a parchment-lined plate. Transfer plate to freezer for 1 hour. Serve. Makes 20 cookies.