

Double Chocolate Coconut Shortbread Cookies

1. Preheat oven to 325°. Line a baking sheet with parchment paper, or silpat.
2. Add all the cookie ingredients in a food processor, except chocolate chips and pulse until completely combined. The dough will come together in a ball once combined. Add chocolate chips and stir in by hand.
3. Place the dough in between two sheets of parchment paper or plastic wrap and flatten dough out flat, about 1/4" thick, using a rolling pin.{I used parchment paper}
4. Using a cookie cutter {I used a 2 1/2 round} cut out circle cookies. Place cookies on baking sheet spacing 2" apart. Bake in oven for 10-12 minutes, until slightly golden brown around edges.
5. Let cool completely on a cooling rack before adding chocolate glaze.
6. While cookies are cooling, in a small bowl add 1/2 cup of chocolate chips and coconut oil and microwave for 1 minute, remove and stir. Cook an additional minute, stirring until chocolate is smooth.
7. Dip cookies in chocolate glaze and place back on cooling rack and sprinkle with a pinch of shredded coconut.

Recipe from:

<http://ahealthylifeforme.com/double-chocolate-coconut-shortbread-cookies/>

Total time: 24 minutes