

Almond Chip Balls



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1/2 c. almond meal

1/2 c. ghee

1/2 c. [GAPS chocolate](#)

1 t. [vanilla extract](#)

1/2 t. sea salt

1 c. organic quinoa flour

Pulse chocolate in a blender or food processor until finely ground. Place all ingredients in the bowl of a stand mixer fitted with the paddle attachment, and mix until thoroughly combined. Chill dough 15 minutes. Preheat oven to 350 degrees F. Form dough into 1-inch balls and place two inches apart on a baking sheet. Bake for 15 minutes. Allow to cool completely before storing in an airtight container. The cookies will be tender, so less handling is better.

For a chocolate-free version, omit the GAPS chocolate -- it will be like a Russian Tea Cake cookie. Of course, this recipe assumes you can tolerate quinoa.

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