Pecan-Chip Cookies



8 Deglet Noor dates, pitted 1/4 c. boiling water 1 c. almond meal 3/4 c. organic quinoa flour 1/4 c. duckfat, melted 1/2 c. GAPS chocolate chips 1/2 c. organic pecans 1 t. vanilla extract 1/2 t. sea salt 1/2 t. baking soda 2 egg yolks

Preheat oven to 350 degrees F.

Combine dates and water in the cup of a high-speed blender. Let sit about 10 minutes, then puree until smooth.

Place all ingredients into the bowl of a stand mixer and mix until fully combined. Form dough into 1inch balls, place on a cookie sheet, and press lightly to flatten. Bake for 14 minutes.

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