

Egg White Chocolate Cookies

140g raw almonds
330g raw sugar
50g raw cacao powder or cocoa
Pinch of salt
4 egg whites
Tsp vanilla bean paste or extract
60g shredded coconut

Preheat oven to 160° and line 2 baking trays with baking paper.

Place almonds in the bowl and chop on **Speed 6 for 3 seconds**. Set aside.

Add sugar in the bowl and mill on **Speed 9 for 10 seconds**. Scrape down the sides. **Insert the butterfly**. Add cacao and salt. Mix on **Speed 4 for 10 seconds**. Then with the blades on **Speed 4** add the egg whites and vanilla and mix for **30 seconds**. Scrape down the sides then mix again for 5-10 seconds.

Add almonds and coconut and mix on **Speed 2 for 10 seconds**.

Place spoonfuls onto the prepared trays leaving enough room for them to spread as they cook.

Bake for 15 minutes.