



Chocolate Hazelnut Cookies

Easy, chocolaty and perfectly decadent, these grain-free chocolate hazelnut cookies are the perfect treat when you're craving something sweet. Recipe and Photo created by K.C. Cornwell of [G-Free Foodie](#).

Yield: 12 cookies

Ingredients

- 1 egg
- ½ cup chocolate hazelnut spread*
- ½ cup coconut sugar
- ½ cup [Pamela's Tigernut Flour](#)
- 1 tsp baking soda
- ½ tsp sea salt
- 1 cup chocolate chips*
- *use a Paleo-friendly option if desired

Directions

Preheat oven to 350 degrees

Combine egg, chocolate hazelnut spread and coconut sugar and mix until smooth.

In a separate bowl, combine tiger nut flour, baking soda and salt.

Add dry ingredients into wet and mix until dough forms.

Fold in chocolate chips.

Bake for 10 – 12 minutes. Allow to cool & enjoy!