Matcha Chocolate Cookies

You'll need: food processor, dehydrator
Preparation time: 1 hour
Total time: approximately 9 hours
Makes 12

Ingredients:
1 cup nut milk pulp (wet)
1/2 cup finely shredded coconut
1 ripe banana
1 tbsp fresh lemon juice
zest of 1/2 lemon
3 tbsp cacao powder
3 tbsp hemp seeds
2 tsp lucuma powder
1+ 1/2 cup dates
dark raw chocolate bar
1/4 cup finely shredded coconut
1 tbsp matcha powder

• Combine all the ingredients in the food processor and process (stop periodically to scrape down the sides and help the mixture turn over) until a ball of dough begins to form.
• Form into a loaf; roll flat with a rolling pin; then use cookie cutters to make the shape.
• Then add in (press down) the chocolate 'chips' - to do this use a knife to shave off small bits of the chocolate bar.
• Place cookies on a dehydrator sheet,
• Dehydrate at 115°F for approximately 6 hours.
• Sprinkle the top with shredded coconut and matcha powder.

Store them in an airtight container in the fridge and use within 5 days.

Enjoy!