

# 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!

