



Paleo Thin Mints

Never feel disappointed when Girl Scout Cookie time comes around; instead, make your own thin mints—grain-free and gluten-free!

Yield: 64 to 70 small cookies

Ingredients

FOR THE COOKIES

- 5 ounces (3/4 cup) dark chocolate chips
- 1 egg, large
- 1/2 teaspoon peppermint extract
- 1 1/2 cups (170 g) [Pamela's Almond Flour](#)
- 1/4 cup (28 g) [Pamela's Coconut Flour](#)
- 1/2 cup + 2 tablespoons coconut sugar
- 1/4 cup unsweetened Dutch process cocoa powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/4 cup solid coconut oil
- Cocoa powder, for dusting

FOR THE CHOCOLATE COATING

- 6 1/2 ounces (1 cup) dark chocolate chips
- 1 teaspoon coconut oil
- 1/2 teaspoon peppermint extract

Directions

TO MAKE THE COOKIES: Melt chocolate chips in microwave—heat in small bowl for about 30 seconds, stir, and repeat if necessary. Set aside to cool slightly.

In separate bowl, beat together egg and peppermint extract; set aside.

Process Almond Flour in food processor until lighter and finer, about 1 to 2 minutes. Add Coconut Flour, coconut sugar, cocoa powder, baking soda, and salt, and process to completely blend. Add chunks of coconut oil and pulse 7 to 10 times until coarsely mixed. Transfer the mixture to large bowl, then add melted chocolate and fold together. When almost completely mixed, add egg with peppermint extract and mix until dough comes together.

Lay out a 12 x 18-inch sheet of parchment paper and generously sprinkle it with cocoa powder. Turn dough out onto parchment paper. Flatten dough out with your hands, sprinkle generously with cocoa powder, add second sheet of parchment paper on top, and roll out dough to about 1/8-inch thick. Put in refrigerator about 15 to 20 minutes until dough is firm.

Preheat oven to 350°. Line large cookie sheet with parchment paper. Remove chilled dough from refrigerator and cut out cookies using 1/4- to 1/2-inch round cookie cutter. Gather and roll out

scraps of dough to cut more cookies. Place cookies on cookie sheet. The cookies do not spread so you can place them close together to bake.

Bake about 8 or 9 minutes, until almost firm to a light touch, and not starting to darken on the edges. Cool cookies completely before dipping in chocolate coating.

TO COAT COOKIES: Set wire rack over sheet of parchment paper.

Melt dark chocolate chips in microwave or double boiler. Add coconut oil and peppermint extract and stir until completely mixed.

Using tongs to hold cookie edges, press the cookie's top and sides into the melted chocolate to coat; gently press cookie down until chocolate just slightly creeps over the edge onto the bottom of cookie. Lightly tap tongs on side of bowl or pot to remove excess chocolate or scrape off excess chocolate from bottom of cookie with small offset spatula. Place dipped cookie, chocolate side up, on wire rack. When all cookies are coated and on wire rack, place rack in refrigerator until chocolate coating is firm. If cookies are stuck to wire rack, use a warm, sharp knife to help remove them.

Keep cookies in an airtight container with parchment paper or wax paper between each layer to keep cookies from sticking together. Store in a cool spot.

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