



INGREDIENTS

- 1½ cup raw organic cashews
- 1 cup unsweetened raw organic coconut
- 1/4 to 1/3 cup organic cane sugar
- 1/2 teaspoon organic vanilla
- 1/4 teaspoon sea salt
- 1/4 teaspoon baking soda
- 2 tablespoons coconut milk
- 1/4 cup organic virgin coconut oil

DIRECTIONS

1. Preheat oven to 350 degrees.
2. Place the cashews and coconut in a food processor and pulse until the texture of course sand.
3. Add the sugar, vanilla, salt, and baking soda and pulse until combined.
4. Add in the coconut oil and coconut milk and pulse again to form a soft dough.
5. Using a spoon, place dollops of dough on a parchment covered cookie sheet and press down slightly on each dough dollop. They will spread in the oven.
6. Place an additional cookie sheet under the other cookie sheet to prevent bottoms of the cookies from browning too fast.
7. Bake at 350 degrees for 8 to 10 minutes for moist cookies; 11 to 15 minutes for crisper cookies.
8. Remove from the oven and let the cookies sit on the cookie sheet for 5 minutes to set and then place them on a cooling rack. Store in an airtight container.