

# Avocado Chocolate Chunk Cookies

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## Ingredients:

- 3/4 cup of very ripe avocado
- 1/2 cup of coconut/date sugar or honey
- 1/2 cup of cocoa powder
- 1 egg
- 1/2 teaspoon of baking soda
- 1/4 cup of dark chocolate chunks

## Steps:

1. Preheat the oven to 350 degrees.
2. Using a hand mixer or food processor, blend the avocado and sugar/honey until smooth.
3. Add in the cocoa powder, egg, and baking soda and mix again.
4. Stir in the chocolate chunks by hand.
5. Place dollops of the dough on a parchment lined baking sheet and flatten them out just a little bit.
6. Bake for 8 to 10 minutes.
7. Let cool and store in a container in the fridge.

