

Peanut Butter Cookie Dough Easter Eggs

Gluten Free | Dairy Free

Ingredients:

- 1 C of almond flour (or your choice of flour)
- 1 C of coconut sugar
- 1 C of crunchy peanut butter
- Dairy Free Chocolate Chips
- 1 Tbsp of Coconut Oil

Steps for Cooking:

- 1 In a mixing bowl, add all ingredients and stir until your cookie dough forms. Set aside.
- 2 Melt your chocolate chips and coconut oil. Spread a small spoonful on the bottom of the candy mold so that there is a chocolate layer covering the candy mold.
- 3 Add a spoonful of your cookie dough (shape it into an Easter egg) and then cover it with more chocolate.
- 4 Place in the fridge and let them harden. Enjoy!



Notes

If I chose to make this recipe gluten free by using almond flour. Truly, any flour would work here, you just may have to add more peanut butter depending on type of flour. All purpose flour requires a lot more liquid than almond flour does.

Swap out the coconut sugar for whatever sugar you prefer!