**Paleo Vegan Chocolate Hazelnut Cookies (Keto)**

An easy recipe for soft and chewy paleo vegan chocolate hazelnut cookies that taste like a Ferrero Rocher! Made without eggs and without sugar, these healthy Ferrero Rocher cookies use one bowl and ready in 20 minutes! Keto, Low Carb and sugar free!

**Ingredients**

* 1 tbsp [ground flaxseed](https://www.amazon.com/gp/product/B074HHZ7CW/ref%3Das_li_qf_asin_il_tl?ie=UTF8&tag=thbimaswo02-20&creative=9325&linkCode=as2&creativeASIN=B074HHZ7CW&linkId=61b86daf1192d8f85461c14939c7e480)
* 1 cup [blanched almond flour](https://www.amazon.com/gp/product/B00DL9LNNU/ref%3Das_li_qf_asin_il_tl?ie=UTF8&tag=thbimaswo02-20&creative=9325&linkCode=as2&creativeASIN=B00DL9LNNU&linkId=46e38839126fd164e16c8500f1cb3077)
* 1/4 cup [coconut flour](https://www.amazon.com/gp/product/B000YF99GM/ref%3Das_li_tl?ie=UTF8&camp=1789&creative=9325&creativeASIN=B000YF99GM&linkCode=as2&tag=feastingonfru-20&linkId=0bc95fa65ddab2d5b9719d23bc0a6a28)
* 1/2 cup [granulated sweetener of choice](https://www.amazon.com/gp/product/B00CF2B04Q/ref%3Das_li_qf_sp_asin_il_tl?ie=UTF8&tag=thbimaswo02-20&camp=1789&creative=9325&linkCode=as2&creativeASIN=B00CF2B04Q&linkId=ba7b6be7b31e307b32039a6b5fe292fe)
* 2 tbsp [cocoa powder](https://www.amazon.com/gp/product/B00AZX0IE0/ref%3Das_li_qf_sp_asin_il_tl?ie=UTF8&tag=thbimaswo02-20&camp=1789&creative=9325&linkCode=as2&creativeASIN=B00AZX0IE0&linkId=bf34979fb5f2ed45ade3d0624b0545f6)
* 1 tsp [baking soda](https://www.amazon.com/gp/product/B00HNSJSX2/ref%3Das_li_qf_asin_il_tl?ie=UTF8&tag=thbimaswo02-20&creative=9325&linkCode=as2&creativeASIN=B00HNSJSX2&linkId=a40e522ee97c57ca40c398826d43c19d)
* 1/2 cup [almond butter](https://www.amazon.com/gp/product/B00LRXTW2Q/ref%3Das_li_qf_sp_asin_il_tl?ie=UTF8&tag=thbimaswo02-20&camp=1789&creative=9325&linkCode=as2&creativeASIN=B00LRXTW2Q&linkId=d135b906ce2854140d076698e372c1bf) can sub for any nut or seed butter of choice
* 1/4 cup [coconut oil](https://www.amazon.com/gp/product/B00HNTPF7E/ref%3Das_li_qf_asin_il_tl?ie=UTF8&tag=thbimaswo02-20&creative=9325&linkCode=as2&creativeASIN=B00HNTPF7E&linkId=ec5c7b24f9966655ee8aaaf3de6c0401) melted and cooled
* 1/4 cup hazelnuts chopped
* 1/2 cup [chocolate chips of choice](https://www.amazon.com/gp/product/B00BNQFZCI/ref%3Das_li_qf_asin_il_tl?ie=UTF8&tag=thbimaswo02-20&creative=9325&linkCode=as2&creativeASIN=B00BNQFZCI&linkId=cf2245aa97f9d195094282ecb1d1dd1d) Optional
* 1 tbsp [milk of choice](https://www.amazon.com/gp/product/B00474AL2M/ref%3Das_li_qf_sp_asin_il_tl?ie=UTF8&tag=thbimaswo02-20&camp=1789&creative=9325&linkCode=as2&creativeASIN=B00474AL2M&linkId=82f2f276b7156c5f3702f65d27d1d2aa) \* See notes

**Instructions**

* Prepare the flax egg by combining the ground flaxseed with 3 tablespoons of water. Set aside for 10 minutes.
* Preheat the oven to 180C/350F. Line a large baking tray with parchment paper or a cookie sheet and set aside.
* In a large mixing bowl, combine your dry ingredients and mix well. In a seperate small bowl, combine your coconut oil, almond butter and flax egg and mix well.
* Combine your ingredients and mix until combined. Fold in your hazelnuts and chocolate chips. If the batter is too thick/crumbly, add some milk until a thick dough remains.
* Form 12 small balls of dough and place on the lined pan. Press each ball into a cookie shape and bake for 12-15 minutes, or until the edges slightly crisp up.
* Remove cookies from the oven and allow to cool on the pan for 10 minutes, before transferring to a wire rack to cool completely.

**Notes**

\* Only add the milk of choice if the batter is too crumbly.

Paleo Vegan Chocolate Hazelnut Cookies (Keto) can keep at room temperature for up to 3 days. They are best stored in the fridge (for up to 7 days) or the freezer (they are freezer friendly). They can keep in the freezer for up to 6 months.

**Nutrition**

Serving: 1cookie | Calories: 125kcal | Carbohydrates: 7g | Protein: 6g | Fat: 12g | Fiber: 4g | Vitamin A: 4% | Vitamin C: 5% | Calcium: 2% | Iron: 3%