



Choco-Pecan Fridge Cookies

Recipe Gluten-free, dairy-free (casein-free) and hypotoxic

By: Cuisine l'Angélique

YIELD : **3 DOZ.**

PREPARATION: **15 MINUTES**

REFRIGERATION: **12 HRS** (then complete freezing)

COOKING: **18 MINUTES**

INGREDIENTS

- 210 g (1 1/2 cups) all-purpose flour *"La Merveilleuse"*
- 30 g (1/3 cup) cacao
- 10 ml (2 tsp) baking powder
- 0.5 ml (1/8 tsp) salt
- 65 g (1/3 cup) coconut oil
- 65 g (1/3 cup) light olive oil
- 145 g (2/3 cup) cane sugar
- 2 large eggs (110 g)
- 5 ml (1 tsp) vanilla extract
- 5 ml (1 tsp) almond extract
- 50 g (1/2 cup) chopped pecans

PREPARATION

1. In a bowl, combine flour, cocoa, baking powder and salt. Set aside.
2. In another bowl, beat together with an electric mixer the coconut oil and olive oil. Gradually add the cane sugar and continue to beat for about 2 minutes. Add eggs and beat again for 2 minutes with an electric mixer.
3. Add vanilla and almond extracts and beat again slightly.
4. Stir dry mixture into liquids and beat until thickened. Using a wooden spoon, add pecans (or other nuts, to taste).
5. Cover the dough and refrigerate for 12 hours.
6. Divide the dough into 2 equal parts and shape into rolls about 5 cm (2 inches) in diameter. Cover them completely with plastic wrap and then freeze.
7. When desired, remove the rolls from the freezer and let them sit at room temperature for about 15 minutes.
8. Preheat the oven to 180 °C (350 °F).
9. Slice the dough into slices about 5 mm (1/4 inch) thick and place on a baking sheet lined with parchment paper.
10. Bake on top rack for 16 to 18 minutes until golden brown.
11. Gently remove the cookies with a spatula and allow to cool on a wire rack.



These cookies will delight young and old alike and will vanish in plain sight... Crispy, they can be stored for several days in a terracotta, ceramic or metal cookie jar. Great gift idea too!