

Honey Almond Coconut Cookies

These cookies are simple to bake, nutritious and sumptuous treat for everyone!

Prep & Cook Time: 25 minutes Yields: 12 cookies Meal: Snack



Recipe: Yasmen-healthnut.blogspot.ca

Ingredients:

- 1 cup fine shred coconut
- 1 cup fine ground raw almonds
- 2 tablespoon all-purpose flour
- 1/4 cup sugar
- 1 tablespoon ghee/oil
- 1/2 cup semi-sweet chocolate chips
- 2 tablespoon Pure Organic Honey

Method:

1. In a large mixing bowl combine the coconut, almonds, salt and flour.
2. In another smaller bowl mix in the sugar and melted ghee/oil.
3. Combine this with coconut mixture
4. Preheat Oven to 350F.
5. Take a tablespoon of mixture, roll and slightly flatten the balls, lay on cookie sheet lined with parchment paper.
6. Bake for 10-12 minutes, until lightly crisp on top.
7. Let cool before drizzling the chocolate over.
8. Melt the chocolate in microwave, stir every 10 seconds until completely melted, slightly cool, while still melted add honey and keep stirring to make the mixture smooth and glossy .
9. Using a spoon, drizzle the chocolate all over the cookies.
10. Cookies can serve immediately or to store let cool completely, can be kept in refrigerator for over a week.

* Part of the etiquette of eating is to ask about the food if you are a guest and you do not know what it is (i.e., what type of food it is), and you are not sure about what has been offered to you.

* The Messenger used not to eat food until he had been told about it or told what it was called, so that he would know what it was. It may be understood as meaning that he used to ask because some animals were forbidden in sharee'ah and some were allowed, but they (the Arabs) did not regard anything as forbidden back then.

* Part of honouring one's guest is to hasten to offer him something, and part of the guest's honouring the host is to hasten to accept his food and eat from it.