

Salted Mini Chocolate Chip Cookie Pies

Adapted from *Babycakes*

Ingredients:

1 cup coconut oil
6 tablespoons unsweetened applesauce
1 teaspoon salt
2 tablespoons vanilla extract
1 tablespoon milk (I used regular 2%, you could always use Almond or Coconut)
1 1/4 cup organic sugar
2 cups Bob's Red Mill gluten-free all-purpose baking flour
1/4 cup flax meal
1 teaspoon baking soda
1 1/2 teaspoons xanthan gum
1 cup mini chocolate chips
Sea Salt



Time: 20 minutes

Chill Time: 2 hours or overnight

Yields: 4 mini pies (4 1/2- inch pies) or 2 9-inch pies

Method:

1. In a large bowl, place coconut oil, apple sauce, salt, vanilla, and milk. Using a hand mixer, blend until well mixed and add sugar. Continue to blend until creamy.
2. Whisk together flour, flax meal, baking soda, and xanthm gum. Add one cup of flour mixture to wet ingredients at a time, mixing well each time. Add chocolate chips.
3. Cover bowl with lid or plastic wrap. Refridgerate for 2 hours or overnight.
4. Place dough in pie pan by rounded spoonfuls. Press dough into a cake with hands and lightly sprinkle with sea salt. Bake at 325 ° F for 20-30 minutes or until edges are golden brown and a toothpick comes out clean.
5. Serve warm with vanilla ice cream.