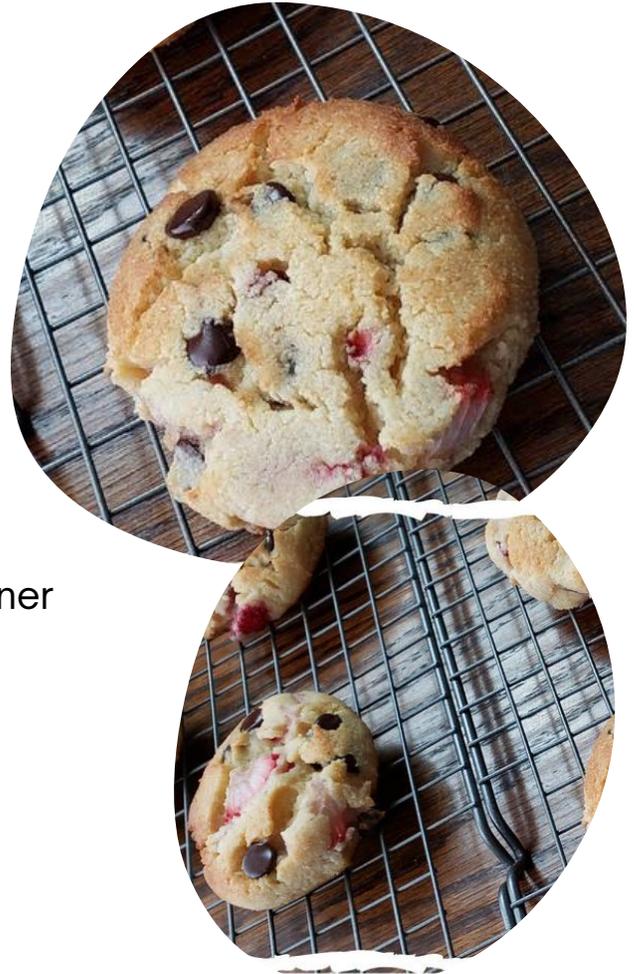


# STRAWBERRY & CHOCOLATE COOKIES

## Ingredients

- 1 cup diced strawberries
- 1/2 cup dark chocolate chips
- 2 1/4 cup almond flour
- 1/4 cup coconut flour
- 2 tsp baking powder
- 1/2 tsp salt
- 1/2 cup Swerve confectioners sweetener
- 1/2 cup coconut oil
- 1/2 tsp liquid stevia
- 2 eggs
- 1 tsp vanilla extract



## ROUND THE CAULDRON

Strawberries are wonderful to use in magick for love, luck, and peace. My daughter and I decided that we all needed a bit more of that in our house, so we came up with a little spell to say when rolling the dough into the cookie shapes. Also, sweet things tend to do a very good job in sweetening up the household - or whoever eats the treats - if a little bit of magick is involved.

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# STRAWBERRY & CHOCOLATE COOKIES



## Directions

- Preheat the oven to 350F.
- In one bowl, whisk together dry ingredients.
- In a separate bowl, melt the coconut oil and whisk in wet ingredients.
- Combine the wet and dry ingredients in one bowl.
- Gently fold the wet and dry ingredients together until well mixed.
- Add the strawberries and chocolate chips to the bowl. Gently fold the ingredients all together.
- Roll the dough into balls and place on parchment paper.
- During this step, my daughter and I came up with a chant to use said to the tune of Row, Row, Row Your Boat...

*Roll, roll, roll the dough  
between your little palms.*

*Strawberries and chocolate fill the heart  
with peace and love to calm.*

- Place them on the parchment paper approximately an inch apart. Then, flatten them down a little into shape.
- Bake them at 350F for 15 to 20 minutes or until golden on top.
- When they're done, move them to a baking rack to let them cool for about 15 minutes before enjoying them!