

# Mushy Chocolate Chip Cookies & Coconut Ice-Cream Sandwiches

Serves 14 (makes 14 cookie sandwiches)

## Ingredients

### CHOCOLATE CHIP COOKIES (with Mushrooms!)

- 1 cup *Oat Flour*
- ½ cup *Vegan Protein Powder*
- 2 tbsp *Mushroom Powder*
- 1 ½ tsp *Baking Powder*
- 1 ½ tsp *Sea Salt*
- 1 ¼ cup *Coconut Sugar*
- ¾ cup *Almond Butter*
- 1 ½ tsp *Flaxseed*
- 3 tbsp *Water* (for Flaxseed “egg”)
- 3 tsp *Vanilla Extract*
- 1 ½ cups *Chocolate Chips*

### COCONUT ICE CREAM

- 3 cartons *Coconut Milk* (11 oz each)
- ¼ cup *Coconut Oil*
- ¼ cup *Maple Syrup*
- 3 tsp *Vanilla Extract*

## Instructions

### CHOCOLATE CHIP COOKIES

1. Preheat the oven to 350 degrees F
2. Add ***Flaxseed and Water*** to a small bowl, whisk and let sit until thickens to a gel like consistency (~5 minutes)
3. Combine the dry ingredients: add ***Oat Flour, Vegan Protein Powder, Mushroom Powder, Baking Powder, and Sea Salt*** to a large bowl and mix.
4. Combine the wet ingredients: Add ***Coconut Sugar, Almond Butter, Flaxseed “Egg” and Vanilla Extract*** to a large bowl and beat with a hand mixer or whisk by hand until thoroughly combined and light.
5. Add the **mixed dry ingredients** to the **mixed wet ingredients**, combine by mixing by hand or on low speed.
6. Fold in the ***Chocolate Chips*** with a rubber spatula.
7. Spread dough out thin and refrigerate while you make the ice cream.
8. When the ***cookie dough*** is done chilling, scoop out 1-2 tbsp size mounds and place on a baking sheet 2 inches apart.
9. Bake ***cookies*** for 10-14 minutes until the edges are golden and centers are soft.
10. Let ***Chocolate Chip Cookies*** cool for 5 minutes before transferring them over to a wire rack or before serving with ***Coconut Ice Cream***.

## COCONUT ICE CREAM

1. Add **Coconut Milk, Coconut Oil, Maple Syrup, and Vanilla Extract** to a blender. Blend until thoroughly mixed.
2. Pour this **Coconut Icecream Mixture** onto a shallow sheet pan.
3. Put in the freezer until **Coconut Icecream** is hardened.
4. Once hardened, scoop out and stick between 2 Chocolate Chip Cookies

**SERVE & ENJOY!** 😊

Recipe made for *Feel Better Eating* with love from *Feel Better Living*

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