

Cherry Fudge Drop cookies

Ingredients:

- 1 $\frac{1}{2}$ C or a 15 oz. can black beans, rinsed and drained
- 2 Tbs nut butter, any kind
- 1 Tbs oil, any kind (melted if it's solid, like coconut oil)
- 2 Tbs milk, any kind
- 2 tsp vanilla
- $\frac{1}{3}$ C cocoa
- 1 tsp baking powder
- $\frac{1}{3}$ C gluten free flour blend
- $\frac{1}{3}$ C + 1 Tbs cane sugar
- Dash salt
- Approx. $\frac{1}{2}$ C cane sugar (decorative, optional)
- 28-32 candied cherries, any colors



Directions:

Add the first five ingredients to a food processor or blender.

Pulse to a smooth paste.

Combine the next five ingredients in a separate bowl.

Pulse these ingredients into the bean mixture. Add them gradually to make sure everything's well combined.

You can refrigerate the dough until you're ready to bake the cookies, or make them straight away. When you're ready to bake, heat the oven to 375.

Line two cookie sheets with baking mats or parchment paper, or lightly grease them.

If frosting the cookies with cane sugar, place it in a bowl.

Scoop the dough by rounded tablespoons into the sugar and roll around to coat before placing it on the cookie sheets, or drop it directly on the sheets, shaping as needed.

Place 12 cookies on each sheet.

Bake 9 minutes.

Press a cherry into the center of each cookie when you take them out of the oven.

Let the cookies cool for a few minutes before moving them to racks to cool completely.

Repeat with remaining dough.

