

Paleo Thin Mints

PRINT

Ingredients

- 1 cup [blanched almond flour](#)
- 1 teaspoon [coconut flour](#)
- 2 tablespoons [cacao powder](#)
- 1/8 teaspoon [celtic sea salt](#)
- 1/4 teaspoon [baking soda](#)
- 2 tablespoons [palm shortening](#)
- 1/4 cup [honey](#)
- 1 teaspoon [peppermint oil](#)
- 6 ounces [chocolate chunks](#)
- 1/2 teaspoon [peppermint oil](#)

Instructions

1. In a [food processor](#), combine almond flour, coconut flour, cacao, baking soda, and salt
2. Pulse in shortening, honey, and peppermint extract until dough forms
3. Roll out dough between 2 pieces of [parchment paper](#) to 1/8 inch thick
4. Freeze dough for 15 minutes
5. Using a [2-inch cookie cutter](#), cut out dough
6. Transfer circles to a parchment lined baking sheet
7. Bake at 350° for 4 minutes
8. Cool completely on the baking sheets, then freeze for 1 hour
9. Melt chocolate and peppermint extract in a small saucepan over very low heat
10. Dip each cookie in chocolate, then place on a parchment-lined plate
11. Transfer plate to freezer for 1 hour
12. Serve