

Chocolate Chip Cookies

7 ingredients · 20 minutes · 12 servings



Directions

1. Preheat oven to 350°F (177°C) and line a baking sheet with parchment paper.
2. Combine the almond flour and baking powder together in a mixing bowl. Mix well. Then add in the remaining ingredients and mix again.
3. Plop the dough onto the baking sheet using a heaping tablespoon. Use the palm of your hand to gently form and flatten the cookies.
4. Place in the oven and bake for about 15 minutes for soft cookies, or 15 to 20 minutes for crunchy cookies.
5. Remove from oven and let cool. Enjoy!

Notes

No Chocolate Chips

Use chopped dark organic chocolate or cacao nibs instead.

No Maple Syrup

Use honey instead.

Leftovers

Store at room temperature for 2 to 3 days, or freeze in an air-tight container.

Serving Size

A 12-serving recipe yields 12 small cookies, 9 medium cookies or 6 large cookies.

Ingredients

- 1 1/2 cups Almond Flour
- 1 1/2 tsps Baking Powder
- 3 tbsps Coconut Oil (melted)
- 3 tbsps Maple Syrup
- 1 tsp Vanilla Extract
- 2 tbsps Unsweetened Almond Milk
- 1/3 cup Organic Dark Chocolate Chips

Nutrition

Amount per serving

Calories	165	Cholesterol	0mg
Fat	13g	Sodium	63mg
Carbs	10g	Vitamin A	5IU
Fiber	2g	Vitamin C	0mg
Sugar	7g	Calcium	73mg
Protein	3g	Iron	1mg