



Chocolate Chip Cookies

12 servings

20 minutes

Ingredients

1 1/2 cups Almond Flour
1 1/2 tsp 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

Directions

- 1 Preheat oven to 177°C (350°F) 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 allow to cool.

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.

Vegan, Use vegan chocolate chips