

# **Chocolate Chip Cookies**

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## Ingredients for Chocolate Chip Cookies:

3 cups of almond flour

1 tsp. baking soda, gluten free

$\frac{1}{4}$  tsp. sea salt (Himalayan Salt)

$\frac{1}{4}$  cup extra virgin organic coconut oil, melted

$\frac{1}{4}$  cup pure maple syrup (or raw honey)

1 large egg

2 large egg whites ( $\frac{1}{4}$  cup)

1 tsp pure vanilla extract

$\frac{1}{2}$  cup semi-sweet (or dark) chocolate chips

## Directions for Chocolate Chip Cookies

1. Preheat oven to 375 degrees.
2. Line two baking sheets with parchment paper. Set aside.
3. Combine almond flour, baking soda, and salt in a medium bowl; mix well. Set aside.
4. Beat oil and maple syrup in a large mixer bowl until creamy, approximately 4 to 5 minutes.
5. Add egg, egg whites, and extract; beat for an additional 2 minutes.
6. Add almond flour mixture to egg mixture; mix until blended.
7. Add chocolate chips; mix until just blended.
8. Drop by rounded Tbsp. onto prepared baking sheet. Flatten cookies with spatula if traditional cookie appearance is desired. Bake for 14 to 16 minutes, or until golden brown.
9. Store Chocolate Chip Cookies in an airtight container.

Enjoy your Chocolate Chip Cookies with friends and family!