

Almond Chocolate Chip Cookies



INGREDIENTS:

2 tablespoons solid coconut oil

3 tablespoons pure maple syrup

1 large egg

1 teaspoon pure vanilla extract

2 cups almond flour

1/2 teaspoon baking soda

1/2 teaspoon baking powder

1/4 teaspoon sea salt

1/2 cup mini chocolate chips, raisins, or desired toppings

DIRECTIONS:

Preheat oven to 375 degrees Fahrenheit. Line a baking sheet with parchment paper Set aside.

Add the coconut oil and the pure maple syrup in a large bowl. If the oil is very hard, microwave for a few seconds until soft. Stir briskly with a whisk until the syrup and oil are mixed together. Add the egg and vanilla and whisk together until combined.

In a medium bowl, stir together the almond flour, baking soda, baking powder, and salt. Add the flour mixture to the wet ingredients and stir together with a wooden spoon until combined. Stir in 1/2 cup chocolate chips, raisins, or

desired toppings.

Scoop balls of dough onto the cookie sheet, spacing about two inches apart. Press down gently with your palm to flatten slightly.

Bake until set and the edges are golden brown, 8-9 minutes. Remove from oven and transfer to a wire rack to cool completely.

Cookies keep well in an airtight container or ziplock bag