

Prep Time: 20-30 minutes

Cooking Time: 15-17 minutes

Yields: 12-15 small cookies (1 per person)

Almond Chocolate Chip Cookies

Ingredients:

3 cups	almond meal/flour
1 teaspoon	pink salt
1 teaspoon	baking soda
2	organic eggs
¼ cup	coconut oil, melted
½ cup	maple syrup or honey
	Whole Foods French vanilla stevia, to taste
1 teaspoon	vanilla
¾ cup	dark, dairy free, sugar free chocolate chips (I recommended Lily's Chocolate Chips.)
½ cup	Nuts, chopped (Optional. I like macadamia or pecans)

Directions:

Preheat oven to 375 degrees.

Line a baking sheet with parchment paper and spray with coconut oil.

Melt coconut oil in a pot. Let it cool to room temp.

In another large bowl, whisk the eggs and add the coconut oil, maple syrup and vanilla.

In a large bowl, sift the almond meal/flour, salt and baking soda.

Add the dry ingredients, 1/3 at a time, to the wet ingredients. Mix well and add the chocolate chips and nuts.

Use a spoon to drop batter onto baking sheet and bake for 20-30 minutes or until done! Cooking time will depend on the size of the cookies. The bigger the cookie, the longer the cooking time.