

Almond Flour Chocolate Chip Cookies

Ingredients:

- 2 cups almond flour
- 1/2 cup organic sugar
- tsp baking powder
- 1/4 tsp Salt
- Tbsp coconut oil (@ room temperature)
- Tbsp vanilla
- Tbsp rice,oat or almond milk (add a little more milk if needed to hold ingredients together)
- 1/2 cup dark chocolate chips (I add up to 1 cup total depending on your desired taste)

Directions:

- Set oven @ 350 degrees.
- Combine all of the ingredients into one large bowl. Stir by hand or on low with a hand mixer until ingredients are all mixed together.
- Scoop out 12 evenly sized dough balls and place onto a parchment lined 13x9 baking sheet. Flatten the tops of each one.
- Bake for 16 to 17 minutes.
- Let cool on pan a few minutes then transfer to a cooling rack and cool for another 3 to 5 minutes.
- Eat and Enjoy!

Makes 12 cookies round/flat. This recipe is easy to double!! Store leftover cookies in a storage container with a lid.