

## INGREDENTS

## $21 / 2$ cups almond flour

$1 / 2$ cup maple syrup
$1 / 2$ cup chocolate chips
$1 / 2$ cup avocado oil
3 tablespoons arrowroot flour
1 tablespoon vanilla
$1 / 2$ teaspoon salt
$1 / 2$ teaspoon baking soda
Optional: $1 / 2$ cup chopped pecans

## cara price

## CHOCOLLTT CHIP COOKLES

## DIRECTIONS

Preheat oven to 350.

Combine flours, salt, baking soda, chocolate chips \& pecans in a large glass bowl.

Mix maple syrup, oil \& vanilla in a large measuring cup.

Combine liquid into dry ingredients and stir well.

Using a medium cookie scoop, place scoops of dough on a parchment lined cookie sheet. Spacing dough about 3" apart.

Wet the palm of your hand \& gently press cookie dough semi flat. The cookies will still spread so you want them to be a "thick" flat before putting them in the oven.

Bake 11-14 minutes. Watching carefully as almond flour will burn quickly.

Cool completely. Store at room temperature in a sealed container.

