

CHOCOLATE CHIP COOKIES

INGREDIENTS

2 ½ 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

 $\frac{1}{2}$ teaspoon baking soda

Optional: ½ cup chopped pecans

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.