

“Baker-y Style” Chocolate Chip Almond Flour Cookies

By Michelle Baker

16 cookies

Ingredients

Dry:

- 2 ½ cups blanched fine almond flour
- ½ teaspoon sea salt
- ½ teaspoon baking soda

Wet:

- ½ cup of melted organic butter
- ½ cup of 100% real maple syrup
- 2 teaspoons Madagascar vanilla extract
- 1 egg
- + 1 cup dark chocolate chips or baking chunks

Instructions

1. Set oven to 350*
2. Mix dry ingredients in a large bowl. Wisk wet ingredients in a small bowl. Add the wet ingredients to the dry bowl. Mix in chocolate chips.
3. Optional: let dough sit in the fridge 10 minutes to cool.
4. Roll dough into small balls with hands, press each cookie on the top to flatten to “baker-y style” cookie shape.
5. Cook for 20 minutes until golden brown at edges.
6. Cool for 10 minutes. Store in fridge for up to a week, or they taste great straight from the freezer.

Serve yourself two cookies, with a tall glass of almond milk and enjoy!

Nutrition Facts: per 1 cookie

135 calories

10g Fat

10g Carb, 8g Sugar

2g Protein

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*Make this recipe vegan by using vegan butter, ‘chia-egg’ substitute + dairy-free chocolate chips.