

Chocolate Chip Cookies (GF, Vegan, Paleo)

From detoxinista.com

Craving for a ooey, gooey, chocolate chip cookie, but without the dreaded sugar rush? Well, this is the cookie. I could not believe the excellent results. The added bonus is that this recipe has only seven ingredients that go into one bowl for easy mixing. This is a Sansational for sure!



Makes 12 large cookies

Ingredients:

2 cups almond meal, or almond flour
¼ cup coconut oil, softened
3 Tablespoons pure maple syrup
¼ teaspoon sea salt
½ teaspoon baking soda
2 teaspoons vanilla extract

½ cup dark chocolate chips

Directions:

1. Preheat oven to 350F. Line a large baking pan with parchment paper.
2. In a medium bowl, whisk together the almond meal, salt, and baking soda, then add the coconut oil, maple syrup and vanilla extract and mix well.
3. Fold in the chocolate chips. With clean hands, form into 12 flat patties.
4. Bake for 15-18minutes, until the edges are golden brown. Allow to cool on the pan for 10 minutes, then serve warm or allow to cool to room temperature.

Sansational Tip:

The cookies are best warm when the chocolate chips are melted with ooey, gooey goodness as pictured below:

