Healthy Chocolate Chip Cookies

Course: **Snacks, Breakfast, Cookies**

Servings	**Prep time**	**Cooking time**	**Total time**
10 servings	10 minutes	10 minutes	20 minutes

Ingredients

200 g (2 cups) blanched almond flour

1 tsp baking powder

1 tsp vanilla extract

5 tbsp (75 ml) honey, maple syrup or rice syrup

2 tbsp (30 ml) coconut oil, melted

½ cup (80 g) dark chocolate chips

2-3 tbsp (plant based) milk

Directions

Preheat Your Oven

1   Preheat your oven to **175°C (350°F)** and line a baking sheet with parchment paper.

Mix Dry Ingredients

2   In a large bowl, whisk together the **almond flour and baking powder** until well combined.

Combine Wet Ingredients and add to dry ingredients

3   In a separate bowl, mix the **vanilla extract, honey (or alternative), and melted coconut oil** until smooth. Combine the wet and dry ingredients. Gradually add 2-3tbsp of (plant based) milk until a sticky dough forms.

Fold in Chocolate Chips

4   Gently stir in the chocolate chips until evenly distributed throughout the dough. Save a few chips to place on top of the cookies for presentation.

Shape the Cookies

5   Using a cookie scoop or a spoon, scoop out about 1 heaping tablespoon of dough for each cookie. Roll the dough into balls and place them on the prepared baking sheet, leaving enough space between each cookie.

Flatten the Dough

6   Use the bottom of your palm to flatten each dough ball. These cookies don't spread much during baking, so flattening them beforehand ensures they bake evenly. Top with additional chocolate chips and a sprinkle of sea salt for extra flavor.

Bake

7 Bake the cookies for 10-12 minutes, or until the edges are lightly golden. Be careful not to overbake them; they will continue to firm up as they cool.

Cool & Enjoy

8 Let the cookies cool on the baking sheet for **5 minutes**, then transfer them to a wire rack to cool completely.