

Almond Chocolate Chip Cookies

3 c almond flour
1 t baking soda
½ t sea salt
¼ c coconut oil
¼ c sugar free maple syrup
1 whole egg
2 egg whites
1 t vanilla extract
1 c dark chocolate chips
½ c toasted sliced almonds

Combine almond flour, baking soda, and sea salt and set aside. Mix coconut oil and maple syrup in a mixer or by hand until creamy but not fully incorporated (about 5 minutes). Add whole egg, egg whites, and vanilla extract; mix for 2 minutes more. Slowly add dry ingredients to egg mixture and mix for 1 minute. Add chocolate chips and toasted almonds and mix until well combined. Place large rounded tablespoons onto two baking sheets lined with parchment paper, about 1 inch apart. Flatten slightly, to 1-inch thickness. Bake at 375 until set and golden, about 15 minutes. Makes about 25 cookies.