

Delicious! Chocolate Chip Spice Cookies

(Low-carb, Gluten Free, Egg Free, Dairy Free*, Paleo Friendly)



Prep time: 10 minutes. Cook Time: 10 minutes.
Organic and grass-fed ingredients always preferred.

INGREDIENTS:

2 cups almond flour or meal (blanched preferred, any will do)
1/4 cup butter, ghee or *coconut oil (your choice)
3 Tablespoons pure maple syrup
1/2 teaspoon baking soda
1 teaspoon cinnamon
1/2 teaspoon ginger
1/4 teaspoon sea salt
2 teaspoons vanilla extract
1/2 cup dark chocolate chips

INSTRUCTIONS:

1. Preheat oven to 350F.
2. Whisk together all the dry ingredients in a medium bowl.
3. Add in pre-softened or melted oil/butter, maple syrup and vanilla extract. Mix thoroughly.
4. Fold in chocolate chips.
5. Spoon out a rounded tablespoon sized amount. Roll and lightly compress in your hands. Place on a cookie sheet with parchment paper (optional) and gently flatten out.
6. Bake for 10-12 minutes or until the outside edges turn golden brown. Let sit for about 10 minutes and enjoy!

Recipe from: www.matthewalbracht.com