

Almond Butter Chip Cookies

modified from body food

Ingredients

- ½ cup coconut flour or coconut flakes (unsweetened without sulfur dioxide preservative)
- 1 ½ cups almond meal/flour (you could try hazelnut flour) and/or cashew meal
- ¼ - 1/3 honey
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- ½ teaspoon sea salt
- 1 cup dark chocolate chips/chunks OR raw cacao nibs
- 2/3 cup coconut oil
- ¼ cup almond milk or coconut milk
- 1 teaspoon vanilla (or more if you like vanilla like me!)
- 1 cup almond butter

Preheat oven to 325 degrees F.

In a large bowl, whisk together the flours, honey, baking powder, baking soda, salt and chocolate chunks/chips.

In a second bowl, combine the coconut oil, non-dairy milk and vanilla.

Add wet to dry and mix well until everything is well incorporated (or use a food processor to blend all but chips, then stir in the chips).

Roll batter into roughly 16 balls, place on a greased baking sheet and push them down into flat discs.

Bake for 20 – 25 minutes. Let cookies completely cool on the pan. Make sure they are completely cool before attempting to move or eat . . . otherwise they will fall apart.