



Ty's fav Chocolate Chip Cookies

24 servings

30 minutes

Ingredients

- 1/2 cup Butter
- 1/4 cup Coconut Oil
- 1/2 cup Coconut Sugar
- 2 tsp Vanilla Extract
- 2 Egg
- 1/2 tsp Baking Soda
- 1/4 tsp Sea Salt
- 3 cups Almond Flour
- 1 cup Organic Dark Chocolate Chips

Nutrition

Amount per serving	
Calories	211
Fat	17g
Saturated	8g
Carbs	11g
Fiber	2g
Sugar	8g
Protein	4g
Cholesterol	26mg
Sodium	57mg

Directions

- 1 Preheat oven to 350 degrees
- 2 Cream together the butter, coconut oil and coconut sugar. Add vanilla and eggs and mix well.
- 3 Mix in the baking soda and salt. Add the almond flour, 1 cup at a time mixing well with each addition. Fold in chocolate chips.
- 4 Form the dough into 2 inch size balls and place on parchment paper lined baking sheet about 3 inches apart. Press down with a fork.
- 5 Bake for 15-20 minutes or until edges are golden brown. Let cool and enjoy!

Notes

Servings: Made to size, recipe will make about 2 dozen hardy-sized cookies. Nutritional values provided are for one cookie.