

Almond Flour Chocolate Chip Cookies

Ingredients

- 2 1/2 cups almond flour
- 1/2 tsp salt
- 1/2 tsp bicarbonate of soda/baking soda
- 1/2 cup xylitol or stevia
- 1/2 cup melted butter
- 1 egg (If you prefer a firmer biscuit then leave out the egg.)
- 1 tsp vanilla essence
- 1/2 cup dark chocolate chips
- 1/4 cup chopped almonds (optional)



Makes 18 cookies



Method

1. Preheat oven to 180 degrees Celsius. (160 degrees if using thermo fan oven)
2. Prepare two baking sheets with baking paper.
3. Mix dry ingredients together in a bowl.
4. In a separate bowl, or measuring jug, mix together wet ingredients.
5. Add the wet into the dry and combine completely.
6. Fold in chocolate chips and nuts (if using.)
7. Put blobs of dough onto the baking sheet and press flat with the back of a spoon
8. Bake for about 7 to 8 minutes, or until the edges are browned. (Be careful not to burn them).
9. Lift whole sheet of baking paper onto a wire rack to cool. They will become more firm once completely cooled.

Enjoy