

# Gluten-Free Chocolate Chip Cookie

Yield: 12 cookies

## Ingredients:

- 1 ½ cups almond flour
- ½ teaspoon baking powder
- ¼ teaspoon baking soda
- ½ teaspoon kosher salt
- ½ cup sugar
- 1 egg
- 1 tablespoon maple syrup
- ¼ cup coconut oil, melted and cooled
- 1 teaspoon pure vanilla extract
- ½ cup semisweet chocolate chips
- ½ cup chopped pecans (optional)
- ½ cup dried cherries or cranberries (optional)



Picture shown with pecan and dried cranberries.

## Steps

- Step 1:** Preheat oven to 350°F. Line a baking sheet pan with parchment paper.
- Step 2:** In a medium-sized bowl mix together almond flour, baking powder, baking soda, salt and sugar.
- Step 3:** In a large bowl whisk together egg, maple syrup, coconut oil and vanilla.
- Step 4:** Mix the dry ingredients into the wet ingredients until just combined. Fold in the chocolate chips (and nuts and cranberries if using).
- Step 5:** Drop cookie dough, using small disher, onto baking sheet pan. Cookies should be about 1 ½ inches apart.
- Step 6:** Bake for 12 – 15 minutes or until edges are golden brown.
- Step 7:** Cool on a sheet pan for a few minutes before transferring them to wire racks to cool completely.