

# ALEX'S GF PB & CHOCOLATE CHIP COOKIES

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## Ingredients:

- 4 Tablespoons Softened Butter
- 1/2 Cup Sugar
- 1/2 Cup Peanut Butter
- 1 Tablespoon Vanilla
- 1 Egg
- 1 Teaspoon Baking Soda
- 1 Teaspoon Baking Powder
- 1/2 Teaspoon Salt
- 1 Cup Coconut Flour
- 1/2 Cup Chocolate Chips



## Directions:

1. Using a stand mixer with a paddle attachment cream together for 2 minutes butter, sugar and peanut butter.
2. Beat in one egg and stir for one minute and stir in vanilla.
3. Combine together the salt, baking powder & baking soda. Sprinkle on the dough and stir together for another minute or until fully combined.
4. Add in the coconut flour and mix. Slowly mix in the chocolate chips.
5. Preheat oven to 400 degrees F. Using an ice cream scooper scoop out onto a parchment lined baking sheet approx 16 balls.
6. Get your hands wet and slightly shape the balls using the water.
7. Bake for 10 minutes. Allow to completely cool and enjoy.

