

Chocolate Chip Cookies with Coconut Flour

GLUTEN FREE- EASY - DELICIOUS



INGREDIENTS

- ½ Cup Peanut Butter
- 2 Tablespoons Coconut Oil
- ½ Cup Coconut sugar (or brown sugar)
- 2 Large Eggs
- 1 ½ Teaspoons vanilla
- ½ Teaspoon baking soda
- ¼ Teaspoon cinnamon
- ¼ Teaspoon salt
- ½ cup coconut flour
- ½ cup chocolate chips

DIRECTIONS

1. Preheat oven to 350 Degrees F and line a cookie sheet with parchment paper
2. Place the peanut butter and coconut oil into a bowl and hand stir, add the eggs and stir until combined
3. Sprinkle the baking soda, cinnamon, and salt over the top and stir in. Next up add the coconut flour and stir until completely combined. Gently fold in the chocolate chips.
4. With an ice cream scooper drop by heaping tablespoons onto the cookie sheet. Wet your fingers and lightly flatten the dough as it will not spread during baking.
5. Bake for 7 minutes or until cookies turn barely golden. They will be very soft, allow to cool for a few minutes on the baking sheet before transferring to a cookie wire rack.



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