



GLUTEN-FREE CHOCOLATE CHIP COOKIES

SERVES: 16 (1 cookie each) Prep Time: 15 min. Cooking Time: 12 min.

CONTAINER EQUIVALENTS (per serving): 1 ½

¼ cup	extra-virgin organic coconut oil, solid
½ cup	coconut sugar
1	large egg yolk
1 tsp.	pure vanilla extract
1 cup	gluten-free all-purpose flour
¼ tsp.	baking soda, gluten-free
¼ tsp.	baking powder, gluten-free
½ tsp.	sea salt (or Himalayan salt)
¼ cup	dark chocolate chips, 70% cacao (or more)

1. Preheat oven to 325° F.
2. Line two baking sheets with parchment paper. Set aside.
3. Combine oil and sugar in a large mixing bowl, using a hand mixer; beat until well mixed.
4. Add egg yolk and extract; mix well. Set aside.
5. Combine flour, baking soda, baking powder, and salt in a medium bowl; mix well.
6. Add oil mixture to flour mixture; mix well.
7. Fold in chocolate chips.
8. Roll into Tbsp.-sized balls and place on prepared baking sheets.
9. Bake for 10 to 12 minutes, or until golden brown.

SPECIAL EQUIPMENT:

Parchment paper

RECIPE NOTE:

Cookies can be stored in an airtight container for up to 3 days.

NUTRITIONAL INFORMATION (per serving): Calories: 102 Total Fat: 5 g Saturated Fat: 4 g Cholesterol: 12 mg Sodium: 40 mg Carbohydrates: 14 g Fiber: 1 g Sugars: 8 g Protein: 1 g

Recipes containing the icon are designed to be Gluten-Free and contain no gluten. If you are following a gluten-free diet, remember to check all labels to confirm your ingredients are 100% gluten-free, since foods are often processed at facilities that also process wheat and other grains.

Recipes containing the icon are designed to be Lacto-Ovo vegetarian and contain no poultry, meat, or fish. Please read product labels for each ingredient to ensure this to be the case.