



Almond Flour Cookies Recipe

★★★★★

Recipe for the best Almond Flour Cookies with Chocolate Chips. This gluten-free, refined-sugar free, paleo and vegan cookie recipe is the easiest one you could ever make. All you need is 6 ingredients, one bowl and 30 minutes (from start to finish.)

Course	Dessert
Cuisine	American
Diet	Vegan
Prep Time	15 minutes
Cook Time	14 minutes
Total Time	29 minutes
Servings	24 cookies
Calories	212kcal
Author	Aysegul Sanford

Ingredients

- 4 cups almond flour (240gr)
- 1 teaspoon kosher salt
- 0.5 teaspoon baking soda
- 0.5 cup coconut oil melted and cooled
- 0.5 cup maple syrup
- 1 cup vegan/paleo semi-sweet chocolate chips
- 24-28 whole almonds as garnish (optional)

Instructions

1. Pre-heat oven to 350 F degrees. Line a baking sheet with parchment paper. Set it aside.
2. Mix together almond flour, salt, and baking soda in a bowl.
3. Stir in the oil and maple syrup into the batter.
4. Fold in the chocolate chips.
5. Using a tablespoon-size measuring spoon, scoop the dough onto the prepared sheet pan. Gently press down to flatten. If preferred, place an almond in the center of each cookie.
6. Bake for 12-14 minutes until it is lightly browned on top. Serve.

Nutrition

Calories: 212kcal | Carbohydrates: 13g | Protein: 5g | Fat: 17g | Saturated Fat: 6g |

Cholesterol: 1mg | Sodium: 121mg | Potassium: 65mg | Fiber: 3g | Sugar: 7g | Calcium:
54mg | Iron: 1mg