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Grainless Chocolate Chip Cookies

Ingredients:

- 3 cups almond flour
- ½ cup unrefined coconut oil, melted
- ½ cup raw honey
- 2 large pastured eggs
- 1 tsp baking soda
- 1 tsp sea salt
- 1 tsp vanilla extract
- 1 ½ cups Enjoy Life Semi-Sweet Chocolate Chips
- ¾ cup raw almonds, walnuts, or pecans, chopped (optional)

PREPARATION:

1. Preheat oven to 375°F
2. Line a baking sheet with parchment or waxed paper.
3. In a medium mixing bowl, combine almond flour, baking soda and sea salt, set aside.
4. In a mixing bowl, whisk eggs, honey and vanilla extract. Pour slowly into dry ingredients and mix until combined.
5. Add melted coconut oil and combine. Stir in chocolate chips and chopped nuts.
6. Drop tablespoon size balls of cookie dough onto baking sheet.
7. Bake for approximately 8 - 10 minutes.