

INGREDIENTS

60g Almond Flour
60g Tapioca Flour
¼ tsp Xanthan Gum
60g chopped Chocolate Buttons
½ tsp Baking Powder
1 tsp (5g) Vanilla Essence
2 Tbsp DIY Almond Milk
70g Almond Butter

INSTRUCTIONS

1. Preheat oven 180C.
Line 2 baking trays with baking paper
2. Combine all dry ingredients in a mixing bowl
3. Add wet ingredients to the dry mix and stir until fully combined
4. Use a Tablespoon to scoop out the mixture, roll into balls using your hands and flatten onto a baking tray
5. Bake for approx. 10 minutes

Double chocolate chip version

Replace the almond butter with chocolate almond butter

Add 20g Cocoa Powder

Add 40g White Chocolate Chips

Add 2 Tbsp DIY Almond Milk



Chocolate Chip Cookies



10-12 Cookies



15 minutes

These chocolate chip cookies are delectably soft and moist on the inside and are gluten free. Plus, depending on your choice of chocolate chips, can be vegan friendly.

Give them a try, you won't regret it!