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Chocolate Chip Cookies

INGREDIENTS

- 1 egg
- 3 tbsp maple syrup
- 1/4 cup coconut oil melted
- 1/3 cup cashew butter
- 1 tsp vanilla extract
- 1 tbsp unsweetened almond milk
- 1 1/2 cup almond flour (I use Bob's Red Mill finely ground almond flour.)
- 1/4 tsp baking soda
- 1/2 tsp cinnamon
- 3/4 cup chocolate chips (I use semi-sweet morsels. I prefer darker, but the kids like sweeter!)
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PREPARATION

- 1 Preheat oven to 325 degrees F.
- 2 Whisk egg in a large bowl. Add in maple syrup, melted coconut oil, cashew butter, vanilla, and almond milk. Whisk again.
- 3 Add in: almond flour, baking soda, cinnamon, most of the sea salt (save some to add to top of cookies)
- 4 Add in chocolate chips.
- 5 Place parchment paper over a baking sheet and use a spoon and/or spatula to drop batter, dividing it into a dozen cookies. Sprinkle remaining salt on top.
- 6 Place in the oven for about 12 minutes on the center rack. Then turn the oven on broil and cook 1- 1 1/2 additional minutes. **Keep a close eye on it because they can

burn quickly! ENJOY AND SHARE!!!

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