Grain Free Chocolate Chip Cookies

Makes: 2 dozen cookies

**Ingredients:**

* 1/2 cup butter, softened or for dairy free coconut oil with butter flavoring
* 1/4 cup coconut oil
* 3/4 cup brown coconut sugar
* 2 teaspoons vanilla extract
* 2 large eggs
* 1/2 teaspoon baking soda
* 1/2 teaspoon sea salt
* 3 cups fine ground almond flour
* 1 1/4 chocolate chips of choice (I use enjoy life dark chocolate chips because they are free of allergens)

**Directions:**

1. Preheat oven to 350 degrees. Line a baking sheet with parchment paper.
2. In the bowl of a standard mixer, cream together butter, coconut oil and brown coconut sugar. Add vanilla extract and eggs, mix until incorporated.
3. Mix in baking soda and salt. Add almond flour one cup at a time, mixing well after each addition of flour.
4. Fold in the chocolate chips.
5. Place in the refrigerator for 30 minutes to set. This makes it easier form into rounds and prevents cookies from spreading too much while baking.
6. Once chilled form dough into tablespoon rounds and place on lined baking sheet.
7. Bake for 11-13 minutes, or until the edges are golden brown.

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Note: Once dough is formed into rounds it can be frozen. If baking from frozen bake for 15 minutes.