



Paleo Chocolate Chip Cookies

Ingredients

- 1 Egg
- 2 1/4 cups Almond flour
- 1/2 tsp Baking soda
- 3/4 cup Coconut sugar
- 1 cup Dark chocolate
- 1/2 tsp Salt
- 1 tsp Vanilla extract
- 1/2 cup Coconut oil

Directions

- Preheat the oven to 350°F.
- Beat together the coconut oil and coconut sugar until smooth. Add the egg and vanilla and mix until smooth.
- Add the almond flour, salt, and baking soda to the wet ingredients. Mix until well incorporated. Fold in the chopped chocolate. Cover with plastic wrap and refrigerate for at least an hour (can prepare up to 48 hours ahead of time).
- After refrigerating, use a cookie scoop to form cookies and press down slightly. Bake for 10 minutes or just beginning to turn golden brown around the edges.