

CHOC CHIP COOKIES

A RECIPE BY THE VITALITY HUB

Ingredients

3 cups almond meal
1 tsp gluten free baking soda
1 tsp salt
1/2 cup coconut oil
1/2 cup maple syrup
2 organic eggs
1 tsp vanilla extract
100g vegan chocolate bar -
chopped into small chunks
or
100g cacao nibs

Method

Pre-heat your oven to 180 degrees

In a mixing bowl, combine almond meal, baking soda and salt.

In a separate bowl, combine coconut oil, maple syrup, eggs, vanilla and whisk to bring together.

Pour wet ingredients into dry and stir until completely combined into a batter.

Stir in chocolate chips.

On a tray lined with baking paper - dollop tablespoon sized chunks of the cookie batter with space between to expand.

Bake for 13-15 minutes, let cool and enjoy!