

Almond Chocolate Chip Cookies

Vegan & Gluten Free

Ingredients:

2 ½ cups blanched, almond flour
½ teaspoon sea salt
½ teaspoon baking soda
½ cup grape seed oil
1 tbsp pure vanilla extract
½ cup agave nectar
1 cup dark chocolate chips

Directions:

Combine dry ingredients in a large bowl.

Stir together wet ingredients in a smaller bowl.

Mix wet ingredients into dry.

Form ½" balls and press onto a parchment lined baking sheet.

Bake at 350 ° for 7 to 10 minutes

Cool and serve. Eat with love and enjoy!!