

## Chocolate Chip Cookies

Makes 2 dozen



- 1 organic egg
- 6 Tablespoons organic butter, no substitutes, softened
- ½ cup coconut sugar\*
- ¼ teaspoon stevia
- 1 teaspoon organic pure vanilla extract
- ½ cup millet flour, sifted
- 1 cup almond flour, fluffed not packed
- ¼ teaspoon Nature's Sunshine® sea salt
- ½ teaspoon baking soda
- ½ teaspoon baking powder
- ½ cup pecans, chopped, optional
- ½ cup 70% or higher dark chocolate, chopped

### Directions:

- 1) In a food processor, place the eggs, butter, coconut sugar, stevia, vanilla, flour, sea salt, baking soda and baking powder and process for 1 minute.
- 2) Pour into a mixing bowl and fold in the pecans (if using) and the chocolate.
- 3) Drop batter by small spoonfuls onto unbleached parchment paper lined stainless steel cookie sheet or use a stoneware baking pan. Leave plenty of room in between because these cookies spread out and puff up.
- 4) Bake in preheated 350 degree oven for 14-15 minutes. Remove from cookie sheet to wire racks to cool. Store lightly covered.

Tip: This cookie is great with pecans and wonderful without them! Try it both ways.

\*Nature's Sunshine xylitol may be substituted if desired.



Recipe from Cook 2 Flourish Cookbook ~ [www.cook2flourish.com](http://www.cook2flourish.com)