

Paleo Chocolate Chip Cookies (Vegan)

Prep time

10 mins

Cook time

10 mins

Total time

20 mins

These chocolate chip cookies are grain-free, egg-free, naturally sweetened and vegan-friendly!

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Serves: 24

Ingredients

- 2 cups almond meal, or almond flour
- ¼ cup coconut oil, softened (non-vegans can use butter)
- 3 Tablespoons pure maple syrup
- ¼ teaspoon sea salt
- ½ teaspoon baking soda
- 2 teaspoons vanilla extract
- ½ cup dark chocolate chips

Instructions

1. Preheat oven to 350F.
2. In a medium bowl, whisk together the almond meal, salt, and baking soda, then add the coconut oil, maple syrup and vanilla extract and mix well.
3. Fold in the chocolate chips, then drop batter by rounded tablespoons onto a baking sheet lined with a Silpat, or parchment paper.
4. Bake at 350F for 8-9 minutes, until the edges are golden brown.
5. Allow to cool on the pan for 10 minutes, then serve warm or allow to cool to room temperature.

