

# Almond Flour Cookies



These almond flour cookies are thick, chewy, and have the perfect soft centers, they taste like real deal chocolate chip cookies! One bowl, 5 ingredients, and ready in 15 minutes!

<b>Course</b>	Dessert
<b>Cuisine</b>	American
<b>Prep Time</b>	5 minutes
<b>Cook Time</b>	12 minutes
<b>Total Time</b>	17 minutes
<b>Servings</b>	12 Cookies
<b>Calories</b>	192kcal
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## Ingredients

- 2 cups almond flour blanched almond flour
- 1/2 teaspoon baking powder
- 1/4 cup butter or vegan butter, softened
- 3 tablespoon maple syrup
- 1 teaspoon vanilla extract
- 1/2 cup chocolate chips I used dairy free chocolate chips

## Instructions

1. Preheat the oven to 180C/350F. Line a large baking sheet with parchment paper and set aside.
2. In a large mixing bowl, add your almond flour and baking powder and mix well. Add your melted butter, maple syrup, and vanilla extract, and mix until combined. Using a rubber spatula, fold through your chocolate chips.
3. Form 6 large or 12 small balls of dough. Place on the lined sheet, and press down into a cookie shape. Bake the cookies for 10-12 minutes, or until just beginning to go golden around the edges.
4. Remove from the oven and cool on the baking sheet completely.

## Nutrition

Serving: 1Cookie | Calories: 192kcal | Carbohydrates: 13g | Protein: 4g | Fat: 15g | Sodium: 60mg | Potassium: 11mg | Fiber: 2g | Vitamin A: 135IU | Calcium: 66mg | Iron: 1mg | NET CARBS: 11g