

Grain-Free Chocolate Chip Cookies (Grain-Free/Dairy-Free)

PREP TIME: 15 MINS | COOK TIME: 14 MINS | SERVES: 14-15 LRG COOKIES

INGREDIENTS

200 grams dairy free butter
140 grams sugar
60 grams brown sugar
2 egg yolks
2 tsp vanilla
220 grams almond flour
170 grams tapioca flour
1.5 tsp baking powder
1.5 tsp xanthan gum
1/2 tsp salt
6 oz dairy-free chocolate

INSTRUCTIONS

- 1) Preheat your oven to 350.
- 2) First, add the butter and both sugars to a bowl (or to a mixer if you would like, but keep it on low speed during the whole process) and begin to cream together the butter into the sugar until creamy.
- 3) Next, add in the egg yolks and vanilla extract and mix well, again until creamy and smooth.
- 4) Next, add in the flour, remaining dry ingredients, and mix until the dough comes together.
- 5) Lastly, coarsely chop your chocolate or use chocolate chips. Add in those delicious chocolate chunks and stir until well disbursed. Reserve about 2 tbsp of the chocolate chunks to add a few to the top of each cookie.
- 6) Line a cookie sheet with parchment paper. Using a big cookie scoop (3 tbsp), scoop out the dough and place on the cookie sheet, leaving a good amount of space in between each cookie. I do 5 at a time.
- 7) Bake for 13-14 minutes, rotating your cookie sheet at the halfway point to ensure even baking for all of the cookies.

*Expert cookie tips:

- 1) Cut up a chocolate baking bar into chunks vs. using chocolate chips.
- 2) Sprinkle some of the cut up chocolate chunks to the top of each cookie before baking.
- 3) If your cookie has shifted a little while baking, place a large cookie cutter around it (or the rim of a large glass) and gently swirl to create perfectly circular cookies.
- 4) Sprinkle flaky sea salt on top.