



CHOCOLATE CHUNK COOKIES

Gluten free, dairy free

Makes 24 cookies

¼ cup almond butter
¼ cup peanut butter
¼ cup maple syrup
3 tablespoon melted coconut oil
½ teaspoon vanilla
½ cup gluten free oats
¼ cup almond meal
¼ cup all-purpose gluten free flour
¼ cup arrowroot starch
½ teaspoon sea salt
½ cup chocolate chips

Directions:

1. Preheat oven to 350 degrees
2. In a large bowl mix together almond butter, peanut butter, maple syrup, coconut oil and vanilla.
3. Add to the bowl oats, almond meal, all-purpose gluten free flour, arrowroot starch and sea salt.
4. Once wet and dry ingredients are thoroughly mixed, add the chocolate chips and mix again.
5. Grease a large baking sheet and place 1 tablespoon of cookie mix onto the baking sheet.
6. Bake in the oven for 35 minutes.
7. Once cooked, take out of the oven and cool for 10 minutes. Do not touch them right away or they will break apart.
8. Once cooled, transfer onto a cooling rack.