

Double Chocolate Chip Cookies (GF)

Yield: 1 1/2 dozen cookies

Ingredients:

- 1/4 cup Butter, softened
- 2 Tbsp Coconut Oil
- 1/2 cup Rapadura (or Coconut Sugar)
- 1/4 cup Unsweetened Cocoa Powder
- 1 tsp pure Vanilla Extract
- 1 large Egg
- 1/4 tsp Baking Soda
- 1/4 scant tsp Sea Salt
- 1 1/2 cups Almond Flour or Almond meal
- 3/4 cup Dark Chocolate Chips (65% cacao or higher)
- 1/2 cup Crispy Walnut Pieces (optional)



Directions:

1. Preheat oven to 350 degrees. Line a baking sheet with parchment paper; set aside.
2. Using an electric mixer, mix together the butter, coconut oil and rapadura in a large bowl until very creamy (*like frosting*).
3. Next, add the cocoa powder, vanilla and egg, mixing until well incorporated.
4. Mix in the baking soda and salt. Then, slowly mix in the blanched almond flour, 1/2 cup at a time, until well blended.
5. Using a spoon, fold in the chocolate chips and walnuts, if using.
6. Drop dough by rounded tablespoonfuls about three-inches apart on the parchment paper-lined baking sheet. (*For thinner, flatter cookies, use your fingers or palm of your hand to flatten the dough balls just a bit.*)
7. Bake approximately 9-10 minutes. Allow to cool for a couple of minutes on the baking sheet, then transfer to a wire rack to finish cooling.