

# Almond Flour Chocolate Chip Cookies

Lower Carb, Higher Protein

## Ingredients:

3 cups Almond Flour  
2 large Eggs  
1/2 cup Butter  
1/2 tsp Baking Soda  
1/2 tsp Salt  
2 tsp Vanilla Extract

1/4 cup Coconut Oil  
3/4 cup Brown Sugar\*  
\*(or Coconut Sugar or  
Splenda Brown Sugar Blend)  
1-1/4 cup Dark Chocolate Chips  
2/3 cup chopped walnuts  
2/3 cup chopped pecans

## Directions:

1. Preheat oven to 350°
2. Using a stand up mixing bowl a hand, cream together butter, coconut oil & brown sugar. (using a stand up or hand held mixer works best for a creamy & thorough mixture).
3. Add vanilla and eggs.
4. Add baking soda & salt.
5. Add almond flour one cup at a time.
6. Fold in chocolate chips and nuts with wooden spoon.
7. Using a small or teaspoon, spoon mixture onto parchment paper lined cookie sheet approx 1"-2" apart.
8. Bake until golden brown, approx 11-13 minutes.

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