

Paleo Chocolate Chip Coffee Cookies

(grain-free, gluten-free, dairy-free, vegan ingredient options)

- Prep Time: 15 min
- Cook Time: 15 min
- Ready in: 30 min
- Yield: 8 huge bakery-style cookies or 16 regular-sized cookies

Ingredients

- 1 cup blanched almond flour
- 1/4 cup coconut flour
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 6 tablespoons unsalted butter, room temperature
- 3/4 cup coconut sugar
- 6 tablespoons natural almond butter
- 1 1/2 teaspoons vanilla extract or coffee extract or mixture of both
- 1 large egg, room temperature (or 1 chia egg for vegan)
- 1 1/4 cups semi-sweet chocolate chips, divided (make sure to use paleo-friendly chocolate chips, if desired)
- Optional: Add 1/4 to a 1/2 cup walnuts and 1/4 cup oats, 2 tablespoons BPFIT powder

Directions

1. In a medium mixing bowl, stir together the almond flour, coconut flour, baking soda and salt. Set aside.
2. In a large mixing bowl with an electric hand mixer or using a stand mixer, beat together the fat and sugar at medium speed until well combined, about 1 minute.
3. Beat in the almond butter and vanilla extract on medium speed and mix until combined. Beat in the egg on low and mix until well incorporated. Stir in the flour mixture until well combined. Then stir in 1 cup chocolate chips. place the bowl in the refrigerator for about 1 hour or until the dough is firm.
4. Preheat the oven to 350 °F (175 °C) and line a baking sheet with a piece of parchment paper.
5. Roll the dough into 8 balls and place the remaining 1/4 cup of chocolate chips on the top and on the sides of the dough balls. You can also roll them into 16 smaller balls but then you need to adjust the baking time (a few minutes less than recommended below). Place 4" apart on the prepared baking sheet. Press the cookies down lightly with the palm of your hand.
6. Bake for 11-14 minutes or until the surface of the center of the cookies no longer appears wet. They'll be very soft but will continue to cook as they sit on the cookie sheet.
7. Let cool completely on the baking sheet. Store in an airtight container for up to 3 days.