Christmas Chocolate Chunk Cookie Recipe

(Gluten-free & made with ProCare Health Calcium Dark Chocolate)

SERVINGS: 5 DOZEN COOKIES   **PREP:** 15 MINUTES   **COOK TIME:** 9-11 MIN

1 Serving = 96.8 Calories (1.9g Protein, 5.8g Carbs, 7.5g Fat, 1.2g Fiber)
1 Serving = 267mg of Calcium

Ingredients

- 3 cups finely ground almond flour
- 1 teaspoon kosher salt
- 1 teaspoon baking soda
- 1 cup butter (2 sticks), softened & at room temperature
- 3/4 cup light brown sugar
- 3/4 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 30-count bag of **ProCare Health Dark Chocolate Calcium** - chopped into small pieces (3 cups) *less if desired*
- Sea salt, for finishing (optional)

Directions

1. Preheat oven to 375°F.
2. Combine flour, baking soda and salt in small bowl. Set aside.
3. In a large mixing bowl, beat butter, sugars and vanilla until creamy. Add eggs one at a time, mixing well to incorporate after each addition.
4. Gradually beat in flour mixture. Stir in ProCare Dark Chocolate Calcium chunks.
5. Drop by rounded tablespoons onto ungreased cookie sheets.
6. Bake 9-11 minutes, until golden grown.
7. Cool on baking sheets for 2 minutes and remove to cool completely.
8. Store in airtight container.

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OLD SAINT NICK'S FAVORITE COOKIE!

MERRY Christmas