

Gluten Free & Dairy Free Chocolate Chip Cookies | By Chef Amanda DeLaura



No one recipe has stolen the spotlight as often as these cookies have. They are so easy and quick to make and satisfying every single time. Without fail, I end up always eating one more than I had planned. If you're afraid of becoming addicted, avoid this recipe all together ;). **Bon appétit!**

Makes 12 small cookies

Ingredients:

1/3 cup coconut oil

1/2 cup coconut sugar

2 tsp vanilla extract

2 Tbsp coconut milk (or almond, oat or soy milk)

1 cup oat flour

1 cup almond flour

1/2 tsp baking powder

1/2 tsp baking soda

1/2 tsp pink Himalayan salt

1/2 cup Lilly's dark chocolate chips

Directions:

1. Preheat oven to 350°F. Soften coconut oil over stove or in microwave for 20 to 30 seconds. Add the sugar, vanilla, and milk and whisk in a medium-sized bowl till well combined and formed into a sticky mixture.
2. Add flours, baking powder, soda, salt, and chocolate chips and fold together with a soft spatula. At first glance, it will look dry, but keep mixing the dough it holds together. The dough will look and feel quite satisfying when it reached its proper form.
3. Roll the dough into 1 tablespoon-sized portions and place onto a greased baking sheet. Slightly press balls down and sprinkle with malden salt. Bake for exactly 10 minutes, remove from oven and let the pan cool on a wire rack.
4. Serve warm or at room temperature and watch your hard-earned work be devoured! (If you're feeling adventurous, substitute the almond

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