

'Melt-In-Your-Mouth' Chocolate Chip Cookies

(GF, Grain Free, Dairy Free, Sugar Free)

Recipe adapted from Michele Rosen's original recipe: <https://www.paleorunningmomma.com/paleo-keto-chocolate-chip-cookies/>

Prep Time: 10 minutes

Cook Time: 10 minutes

Cooling Time: 15 mins

Total Time: 20 minutes

Course: Baking/Dessert

Cuisine: keto, Paleo

Servings: 16 cookies

Ingredients

- 1 egg room temp
- 1/2 cup Lakanto Monkfruit Sweetener
- 1/3 cup Organic Coconut Oil- Refined (melted and cooled to almost room temp)
- 1 tsp Organic Vanilla Extract
- 1 1/2 cups Organic Almond Flour
- 1/2 tsp Baking Powder
- 1/4 tsp Pink Himalayan Sea Salt
- 1/2 cup_Sugar Free Chocolate Chip Cookies (Lily's Dark Chocolate Chips are best!)

Instructions

1. Preheat your oven to 325 degrees F and line a large baking sheet with parchment paper.
2. In a large bowl, whisk together the egg and Lakanto Monk Fruit until smooth, then whisk in the coconut oil and vanilla. Add in the almond flour, baking soda, and salt and mix with a spoon until a dough forms. Stir in chocolate chips to incorporate.
3. Using a medium cookie scoop, scoop dough evenly onto prepared cookie sheet - I made 16 cookies. With the heel of your hand, press each one down to flatten a bit since they won't spread much.
4. Bake in the preheated oven for 10-12 minutes or until set in the center and light brown around the edges. Remove from oven and allow to cool on the baking sheet for about 10 mins.
5. They will be VERY soft at this point so don't touch! After 10 mins, transfer to wire racks to cool completely. Once cooled, the outside will be crisp and the inside softer. Store leftovers in an airtight container at room temperature, enjoy!

