

ALMOND BUTTER CHOCOLATE CHIP COOKIES (FLOURLESS, GF)

INGREDIENTS

3 large eggs
3 cups almond butter
1 1/2 cup light brown sugar, lightly packed
3 tsp baking soda
3 cups dark chocolate chips

INSTRUCTIONS

Preheat to 350F. Prepare baking sheets with silpat or parchment paper.

Crack the eggs into a medium bowl and beat them lightly. Add in the almond butter, baking soda, and sugar and mix everything together well. Fold in the chocolate chips. Scoop the dough onto lined baking sheet. Space the cookies well apart, and flatten them slightly with the back of a spoon.

Bake for 8 to 10 minutes. Don't over bake them; the cookies will look underdone, but they will firm up as they cool. Let them cool for a couple of minutes on the baking sheet, then transfer them carefully to a cooling rack to cool completely.