

Paleo Chocolate Chip Cookies

PREP TIME: 10 MINUTES COOK TIME: 12 MINUTES TOTAL TIME: 22 MINUTES COURSE: DESSERT
CUISINE: AMERICAN SERVINGS: 16 COOKIES

These crispy chewy chocolate chip cookies are flourless, paleo and gluten free. It's a one bowl recipe and just 5 ingredients!

Ingredients:

- 1 cup creamy natural almond butter
- 1 cup coconut sugar
- 1 large egg
- 1 tsp baking soda
- ¾ cup chopped dark chocolate, divided

Directions:

1. Preheat oven to 350°F. Line two baking sheets with silicone baking mats or parchment paper.
2. In a large bowl, add almond butter, sugar, egg and baking soda. Mix with a large spoon until it becomes uniform. Stir in half the chocolate.
3. Using a 1 ½ tbsp cookie scooper, scoop out balls of dough and place onto baking mats. Place 8 cookie dough balls on each sheet, in a staggered formation like photo above, to keep the cookies from touching when baking.
4. Place remaining chocolate on the surface of each cookie ball, so that the surface is covered in chocolate pieces.
5. Bake cookies 10-12 minutes. I found the cookies were just done at 10 minutes but it's better to leave them about 2 minutes longer so that they get more crispy. The cookies soften over time so by baking them a little longer, the leftover cookies will maintain some of their crispness.
6. The cookies will initially be puffy and very soft when they come out. As they cool, they will flatten. Do not remove cookies from baking tray until cookies have cooled and set.

Notes:

- I use this brand of [coconut sugar](#).*
- When the cookies are done, they will initially be puffy and will flatten as they cool. Make sure you leave the cookies on the baking tray to cool before attempting to remove them as they are not set when they first come out of the oven.
- While people usually like to under-bake cookies, I recommend that you actually bake them a few minutes longer past done. This will make the cookies extra crispy when they first come out, but it will also keep them from softening as much the next day. Cookies that are under-baked will soften too much the next day and will fall apart easily.
- To keep the chocolate melty, use high quality chocolate, which will melt easier. Because the cookies spread so much, try to cram a lot of chocolate on the surface, otherwise the surface of your cookies will have a lot of space without chocolate on them.

*Some of the links contained in this post are affiliate links. Much like referral codes, this means I earn a small commission if you purchase a product I referred (at no extra charge to you).

Nutrition Facts	
Paleo Chocolate Chip Cookies	
Amount Per Serving (1 cookie)	
Calories 178	Calories from Fat 99
% Daily Value*	
Fat 11g	17%
Saturated Fat 3g	19%
Cholesterol 10mg	3%
Sodium 112mg	5%
Potassium 174mg	5%
Carbohydrates 16g	5%
Fiber 1g	4%
Sugar 10g	11%
Protein 4g	8%
Vitamin A 15IU	0%
Calcium 81mg	8%
Iron 0.7mg	4%
Net Carbs 15g	30%
* Percent Daily Values are based on a 2000 calorie diet.	

The nutrition information provided are only estimates based on an online nutritional calculator. I am not a certified nutritionist. Please consult a professional nutritionist or doctor for accurate information and any dietary restrictions and concerns you may have.

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