

GF Chocolate Chip Cookies

Adapted slightly from the New York Times



5 1/2 cups almond flour, finely ground (blanched)
1 1/2 teaspoons kosher salt
1 teaspoon baking soda
20 tablespoons unsalted butter, at room temperature
2/3 cup light brown sugar, I used half Swerve light brown
2/3 cup sugar, I used half Erythritol granular
2 large eggs
1 tablespoon vanilla extract
24 ounces unsweetened chocolate, coarsely chopped or grated bar (or bittersweet) chocolate
1 1/4 cups walnuts, chopped (optional)
Sea salt (optional, for finishing)

Per Serving (excluding unknown items): 156 Calories; 13g Fat (73.4% calories from fat); 3g Protein; 8g Carbohydrate; 2g Dietary Fiber; 17mg Cholesterol; 117mg Sodium; 4g Total Sugars; trace Vitamin D; 18mg Calcium; 2mg Iron; 123mg Potassium; 66mg Phosphorus. Exchanges: .

Carolyn T's Blog: tastingspoons.com

Servings: 60

1. Heat the oven to 350°F. Line two baking sheets with parchment paper.
2. In a medium bowl, whisk the almond flour, salt and baking soda to combine.
3. Using a mixer fitted with the paddle attachment, cream the butter, brown sugar and granulated sugar on medium speed until very light, 3 to 4 minutes.
4. Add the egg and mix on medium speed to combine. Scrape the bowl well, then add the vanilla and mix to combine.
5. Add the dry ingredients and mix on low speed until just combined, about 10 seconds. Scrape the bowl well and mix on low speed to ensure the mixture is homogenous.
6. Add the chocolate and walnuts; gently mix to incorporate it. Scoop the dough into heaping tablespoon mounds of dough, and transfer them to the prepared baking sheets. Stagger the rows to allow the cookies room to spread.
7. Gently press the cookies down slightly with your fingers. Sprinkle lightly with sea salt, if using. Bake the cookies, switching racks and rotating the sheets halfway through, until they're golden brown around the edges and just barely set in the center, 11-13 minutes. Transfer sheets to a wire rack for 10 minutes, then transfer cookies with a spatula onto another rack to cool a bit more. Freeze for best storage. Cookies are fragile, so cool well before moving to a freezer bag.