

Sandy Chocolate Chip Nut Butter Cookies - nearly GF

Adapted from a paleo blog cookie recipe



Servings: 34

1. Preheat oven to 350°F.
2. In a mixing bowl (stand or hand mixer) combine the softened butter, sugars, almond butter, peanut butter and vanilla. Mix until smooth, about a minute.
3. Beat in egg until combined, then add almond meal and flour and continue beating just until it's mixed. Add chocolate chips and walnuts (if using) and beat until incorporated.
4. Use parchment paper on cookie sheets to prevent sticking. Using a cookie scoop, place rounded balls of dough on cookie sheets, about 1 1/2" apart.
5. Bake for 11-13 minutes, depending on your oven. Mine took 12 minutes. Recommend: Bake two cookies first, to see how long they need to bake. They'll still be very soft when you remove them from the oven. Allow to cool on the cookie sheets, then taste to make sure they're "done." Bake remaining cookies. Freeze for long term storage, or eat them within 3 days if left at room temp.

6 tablespoons unsalted butter, softened
3/8 cup coconut sugar, or regular sugar, or use more monkfruit
3/8 cup monkfruit sweetener
3 tablespoons almond butter
3 tablespoons peanut butter
1 1/2 teaspoons vanilla
1 large egg
1 cup almond meal, or almond flour
1/3 cup all purpose flour, or subs tstitute coconut flour if you want a GF cookie
3/4 cup chocolate chips
1/3 cup chopped walnuts, optional

Per Serving (excluding unknown items): 86 Calories; 7g Fat (63.0% calories from fat); 2g Protein; 7g Carbohydrate; 1g Dietary Fiber; 12mg Cholesterol; 12mg Sodium; 2g Total Sugars; trace Vitamin D; 23mg Calcium; trace Iron; 63mg Potassium; 42mg Phosphorus. Exchanges: 0 Grain(Starch).

Carolyn T's Blog: tastingspoons.com