

# Farmacy Original Medicine™ Almond Flour Chocolate Chip Cookies

Gluten Free, Seed Oil Free, Organic

Thanks for coming to Farmacy, Original Medicine recipes! We only share recipes we make for our own family. These chocolate chip cookies are so good, they remind me of a way healthier version of Tates cookies, only better! The best thing about it is nobody can tell that they're GF and see oil free! I get compliments on these every time I bring them somewhere, and when people hear that it's free of all the bad stuff, they are shocked! To bake, follow the simple recipe below.

## Ingredients

4 tbs Butter or Ghee softened  
⅔ cup Coconut Sugar, or even a little less depending on what you like  
1 Organic Egg  
2 tsp Vanilla Extract  
2 cups Almond Flour  
½ tsp Baking Soda  
1 tbs Arrowroot Powder  
½ tsp Pink Himalayan Salt  
½ + cup Chocolate Chips

## Instructions

1. In a large bowl, mix the butter or ghee with an electric mixer. Once fully mixed, add in the coconut sugar and mix until combined.
2. Beat in the egg and vanilla until fully incorporated.
3. Mix in all the other ingredients besides the chocolate chips.
4. With a spoon or spatula, mix in the chocolate chips.
5. Put the cookie dough in the fridge for 20 mins. While it's in there, preheat your oven to 350°F and line a baking sheet with bleach-free parchment paper.
6. After refrigerating, use your hands or a cookie scoop to make small balls. Place the balls on the pre prepared sheet. Space them out as needed.

7. Bake for 13-15 mins or until fully cooked. The cookies may look a little soft at first, but once they sit for a little bit they may become more crunchy.

Notes:

Add in as many chocolate chips as you'd like. There is no limit.

Everyone's ovens are different, so be sure to double check the cookies are fully cooked.

Make sure the salt you are using is ground. Never use big chunks of salt.

You can use regular sugar if you want; however, we use coconut sugar because it's not refined.

Notes and tips:

Use stainless steel when cooking or baking when possible. This prevents harmful chemicals from leeching into your food.

When using parchment paper, use brands that are bleach and chlorine free. We love "If You Care" products. They are compostable, chlorine free, and bleach free.

If you want the recipe to be organic, make sure to use all Certified Organic ingredients.

When using pink himalayan salt, make sure it is fully ground to avoid large chunks.