



## **Elana's Gluten-free Chocolate Chip Cookies**

{adapted and used with permission from The Gluten-Free Almond Flour Cookbook}  
makes 15-16 large cookies

2 & 1/2 cups blanched almond flour  
1/2 teaspoon sea salt  
1/2 teaspoon baking soda  
1/2 cup grapeseed oil  
1/2 cup light agave nectar (if you buy the amber, please see my notes below)  
1 TBSP vanilla  
1/2 cup coarsely chopped dark chocolate (I used Lindt 70%)

Preheat oven to 350. Line 3 baking sheets with parchment paper.

In a large bowl, stir together the almond flour, salt, and baking soda.

In a separate bowl, whisk together the grapeseed oil, agave nectar, and vanilla extract until thoroughly combined.

Add the wet ingredients into the dry and stir until combined.

Fold in the chopped chocolate and refrigerate the dough for 20 minutes.

Use a 2 TBSP cookie scoop to scoop the dough onto the prepared cookie sheet. The cookies will spread, so leave 2 inches between each cookie.

Bake for about 9 minutes until lightly golden. Let the cookies cool for 20 minutes on the sheets. Serve warm or remove to wire racks to cool completely.

**\*\*If you mistakenly use amber agave like I did, the agave has a distinct deep, molasses flavor when the cookies are warm (they're still yummy). The next day, the amber agave mellows and the cookies are brilliant. I might have inhaled two this morning....possibly three. Shh...\*\***