

CHOCOLATE CHIP COOKIES

MAKES 35 COOKIES

Gluten-free optional, low sugar, and packed with dark chocolate goodness!

Ingredients:

- 1/2 cup (1 stick) unsalted butter, softened — or use coconut oil
- 1/2 cup brown sugar
- 2 tsp. granulated sugar
- 3 Tbsp. water
- 1 tsp. vanilla powder
- 1-1/4 cups all-purpose flour (use a GF flour blend to make gluten-free)
- 1/2 cup flaxseed meal
- 1/2 tsp. baking soda (low-sodium if available)
- 1/2 tsp. salt
- 6 oz. dark chocolate chips (mini chips = extra magic)
- 1/2 cup chopped walnuts (optional, but recommended if you're feeling nutty)
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Directions:

1. Preheat oven to 375°F.
2. In a large bowl, cream together coconut oil (or butter), sugars, and vanilla powder until smooth. Add the water and mix again.
3. Stir in flour, flaxseed meal, baking soda, salt, chocolate chips, and walnuts.
4. Place bowl in the freezer for about 30 minutes to thicken the dough.
5. Lightly coat baking sheets with nonstick spray. Drop dough by rounded tablespoonfuls.
6. Bake for 10–12 minutes, or until edges are golden. Cool for 2 minutes on pan, then transfer to a wire rack.

