

The Ultimate Healthy Chocolate Chip Cookies

musclefood
Premium nutrition for healthy living

Ingredients:

For 4 servings

- **1 and a 1/4 cup** almond flour
- **3 tbsp** grass fed butter or coconut oil (melted)
- **2 tbsp** honey
- **1 tsp** vanilla
- **A pinch** of baking soda
- **A handful** of dark chocolate chips

Paleo, gluten free and
delicious... We can't get enough
of these cookies!!

Cooking method

- 1 Preheat your oven to 180C.
- 2 Mix all the ingredients together in a large bowl except the 1/4 cup almond flour. Only add this if the mixture is too thin depending on the butter and oil used.
- 3 Using a tablespoon, pop little mounds of the mixture onto a baking sheet.
- 4 Place them in the oven for 10 minutes.
- 5 They will still be squidgy when they come out the oven so leave them to cool and set.

Serves: 4

8g
PROTEIN
301
CALORIES
16g
CARBS
23g
FATS
5g
SAT FATS
4g
FIBRE

www.musclefood.com

By
Zanna
Van Dijk

