

Chocolate Chip Cookies

Makes about 2 dozen

Time required: About 20 minutes

We love the combination of almond flavors and chocolate in these cookies. It is important that you use chocolate chips with at least 80% cacao. And if you toast the almonds, the cookies will have an even deeper almond flavor. These make a great introduction to the Brain Wash diet.

1¼ cups organic almond flour

¼ cup granulated organic stevia

¼ teaspoon baking soda

¼ cup organic coconut oil

2 teaspoons pure organic vanilla extract

½ cup organic dark chocolate chips, at least 80% cacao

½ cup chopped raw unsalted organic almonds or walnuts

Line two baking sheets with nonstick silicone liners or parchment paper.

Combine the almond flour, stevia, and baking soda in a medium mixing bowl. Stir in the coconut oil and vanilla. When well combined, stir in the chocolate chips and nuts.

Drop the dough by the heaping teaspoonfuls onto the prepared baking sheets. Transfer to the preheated oven and bake for about 9 minutes, or until set and golden around the edges.

Remove from the oven and, using a spatula, transfer to wire racks to cool.

Store in an airtight container at room temperature for no more than five days.