

# Cacao Chip Cookies

## Ingredients

2 Cups Almond Flour

1/4 Teaspoon Baking Soda

1/4 Teaspoon Sea Salt

1/4 Cup Raw Cacao Chips or Enjoy  
Life Semi-Sweet Mini Morsels  
(GF/DF/Soy-free/Nut-free/Non-GMO  
Certified)

1/4 Cup Raw Honey

1/3 Cup Coconut Oil (or Grass-fed Butter)

1 Tablespoon Grass-fed Buttermilk (or Whole Coconut Milk/Almond  
Milk/Coconut Kefir or Whole Grass-fed Cream)



## Directions

Preheat oven to 350 degrees.

In a medium bowl, add together dry ingredients minus the cacao chips. Stir together.

In another bowl, blend together the wet ingredients. When well blended, add them to the dry mixture and blend until incorporated.

Stir in the cacao chips.

Using a measuring tablespoon, or something similar, pack balls of dough and dollop them a couple of inches apart on an unbleached parchment paper lined cookie sheet. Double up on the cookie sheet (two layers) and bake for 9 minutes. Depending on your oven and elevation, you may need to go a few minutes longer. Cookies should be light in color, but slightly browned on top and around the edges as the picture shows. Please stay close by and watch the cookies, they will go from “almost done” to “burnt” VERY quickly.

Once they’re done baking, let the cookies cool for several minutes before indulging.

Enjoy!!