

LOVE THY CARROT

real food made with love

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GRAIN FREE CHOCOLATE CHIP COOKIE, SUGAR FREE AND DAIRY FREE

This recipe makes about 16 cookies.

You can find the original recipe at: [Nutritiously Nicole](#)

INGREDIENTS

1 cup sunflower seed butter

1 cup almond flour

1 tsp baking soda

1/4 tsp salt

1/2 cup maple syrup

1 tsp vanilla

1 egg

1/2 cup dark chocolate chips, I used the I use [Kresda](#) or [Lilly's](#) brand

Optional: 2 scoops unflavoured collagen powder

DIRECTIONS

1. Preheat oven to 350 F
2. Line a baking sheet with parchment paper.
3. In a medium bowl mix together the sunflower seed butter, almond flour, baking soda, salt and collagen powder (if using).
4. Then add in the maple syrup, vanilla, egg and chocolate chips. Mix well.
5. Using a cookie scooper or your hands, form into a ball and then flatten slightly.
6. Bake for 12- 13 minutes.
7. Cool on rack.
8. Store cookies in an air-tight container.

COOKS NOTES

When you bake with sunflower seed butter and baking soda, your cookies can come out green.

*If you have any tree nut allergies, check with your doctor if you can eat sunflower seeds.