

# Almond Chocolate Chip Cookies

*Makes 18 2-inch cookies*

NOTES on the making of this cookie:

- The cookie uses a mix of brown sugar and honey. In the long run, sugar is sugar whether it's coconut sugar or otherwise. But there certainly isn't a lot of sugar in the cookies, so that's something. I haven't tried the recipe with a sugar substitute, but if that's your thing, give it a try and lmk.
- I didn't go completely vegan. You'll see I used Mykonos plant-based butter (the only kind I trust for baking) and an egg because I wanted more protein and it's indefatigable binding power. That said, you can easily veganize this by making a chia "egg."
- To make a chia egg: Mix together 1 tablespoon of chia seeds with 2 1/2 tablespoons of water. Let sit for 5 minutes to allow it to turn gel-like.
- I added chopped up lightly salted roasted almond to add to the batter. I am not the biggest fan of nuts and cookies, but these provide a welcome crunchy and a surprise saltiness.
- Interesting substitutions for chocolate chips:
  - Crushed Skor or Daim bar
  - 2 teaspoons lemon or orange zest
  - Diced dried apricot or dried pineapple.

## **What You'll Need:**

2 cups almond flour (I used Bob's Red Mill)

1/4 cup (45 grams) brown sugar

1/2 teaspoon baking powder

1/2 teaspoon baking soda

1/4 teaspoon salt

1/4 cup vegan butter, melted (I use Mykonos)

2 tablespoons honey

1 large egg (or sub a chia egg)

1 teaspoon vanilla extract

1 cup chocolate chips

1/2 cup roasted, lightly salted almonds, chopped

### **What You'll Do:**

1. Heat the oven to 350°F and line two baking sheets with parchment paper.
2. Melt the butter in a small bowl in the microwave. Alternatively, melt the butter on the stove and pour it into a small bowl to cool.
3. While the butter is cooling down, in a large bowl, whisk together the almond flour, brown sugar, baking powder, baking soda and salt. Stir in the chocolate chips and chopped almonds.
4. Add the honey to the melted butter and whisk until combined. Add the egg (or substitute egg) and vanilla extract and whisk until uniform and smooth.
5. Pour the liquid mixture over the dry and stir until combined. Make sure no dry streaks are hiding at the bottom of the bowl.
6. Scoop 2-inch scoops of dough onto the baking sheets. Gently press down on each ball of dough to slightly flatten the tops. Bake for 12 to 14 minutes until light golden brown.
7. Let the cookies rest for 10 minutes on the cookie sheets before retiring them to a cooling rack for further rest.
8. Store in an airtight container. They will remain soft this way.

Recipe c/o [marissarothkopf.substack.com](http://marissarothkopf.substack.com)

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