

Chocolate Chip Cookies

Ingredients

2/3 cup almond flour

1 cup no sugar sweetener (like Truvia, Pyure or Swerve – and you want it to be granulated, not powder, some won't say granulated but if its powder, it will be say powder and be very fine)

3 eggs (cage free is the best option)

8oz cream cheese, softened (not low fat)

2 tbs butter, softened (Kerry Gold is healthiest)

1/4 t salt

1/4 t vanilla

1/2 t xanthan gum

1/2 t baking powder

1 tablespoon coconut flour

1 tablespoon almond butter (optional, any nut butter will do – they taste great without this too)

1 1/2 cups sugar free chocolate chips of choice (Hershey's has a sugar free one sweetened with maltitol – found this at Wal-Mart and health food stores sell one called Lily's Chocolate Chips sweetened with Stevia. I much more prefer Lily's because maltitol in the Hershey's chips can cause intestinal discomfort in some people)



Directions

Cream together butter, cream cheese, cashew butter and sweetener.

Add in eggs one at a time, mixing well in between each.

Add remaining dry ingredients (except chocolate chips) and mix well

Add in chocolate chips and pop the mix in the freezer to harden up a bit (10 minutes or so, roughly as long as it takes to heat the oven)

Preheat oven to 350

Spoon cookies onto lined baking sheet (about 1 tablespoon sized cookies) and bake for 20 minutes or until the top of the cookie is no longer moist and begins to brown on the raised parts.

Note from Samantha: They still looked moist when they were done they just don't "brown" on the top like other cookies. So do the test at 20 minutes of sticking a knife in it and if no dough sticks to it, its done.