



CHOCOLATE CHIP TAHINI COOKIES

Thanks to my friend, Lisa, fellow IIN Grad for introducing me to this recipe!
My kids devour them - I keep a secret stash in the freezer. Shhhhhh...

INGREDIENTS

1 cup almond flour
1 cup tahini
1/2 cup maple syrup
1 egg
1 tsp baking soda
1 heaping cup of Enjoy Life Foods dairy free mini chocolate chips
1 scoop [Arbonne Vanilla Protein Powder](#)
sea salt flakes for topping

MAKES about 20 COOKIES

INSTRUCTIONS

Line a baking sheet with parchment paper and set aside.

In a medium size bowl, mix together the almond flour, tahini, maple syrup, Arbonne Protein Powder, and chocolate chips! *The dough should be thick. If it's not, add a little bit more almond flour or Protein Powder.

Mix to ensure everything is coated well, and place in the refrigerator for 30 minutes.
Do not skip this step!

While the dough is chilling, preheat oven to 350.

Remove bowl from the refrigerator, and THEN add the egg and baking soda.

Mix together until fully incorporated.

Using a cookie scoop or 1 TBSP measuring spoon, scoop dough and form cookies.

Bake for 10-11 minutes. Remove from the oven and let the cookies settle before eating!



The key with these cookies is to slightly undercook them, so that they are nice and crispy on the outside and SUPER CHEWY on the inside.
Sprinkle sea salt flakes on top.