Paleo Chocolate Chip Cookies

**Ingredients**

* ½ cup coconut sugar
* 1 large egg
* 1cup cashew butter
* 1 teaspoon vanilla extract
* 1 teaspoon baking soda
* ¼ teaspoon salt
* ¾ - 1 cup semisweet chocolate chips

1 PREHEAT

Preheat oven to 350 F. Line a baking sheet with parchment paper.

2 MIX INGREDIENTS

In a large bowl with mixer or and handheld mixer beat sugar, egg, vanilla, baking soda and salt until smooth. Add cashew butter and mix until smooth again. Stir in chocolate chips. ( You could also add pecans here if you wanted to.) This dough will be sticky.

3 Bake Cookies

Roll cookie dough into 1-inch balls and place 2 inches apart on prepared baking sheet. Bake cookies 10-11 minutes. Cookies may not appear to be done and very soft in the middle. Don’t over cook these burn very easy.

4 Enjoy

Cool cookies on baking sheet 10 minutes, then transfer to a wire cooling rack to cool completely. Enjoy. These are yummy.