

RECIPE

Chocolate Chip Cookies



Ingredients (9 cookies)

- ¼ cup tahini (sesame cream)
- 2 tbsp coconut oil
- ½ cup coconut sugar
- 1 tsp. vanilla essence
- ¼ cup non-dairy milk
- 1 cup of almond flour
- 1 scoop of vanilla plant-based protein (or ¼ cup of oat flour)
- ½ tsp. baking soda

- ¼ tsp. of salt
- ½ cup dark chocolate chips

Instructions

1. In a large mixing bowl, beat all the ingredients on medium speed with an electric mixer until you get that desired cookie dough-like consistency, except for the chocolate chips that you add last.
2. With an ice cream scoop, dispense the dough, form balls and flatten them slightly on a tray with waxed or silicone paper.
3. Let them cool in the fridge for half an hour.
4. Preheat the oven to 350 degrees Fahrenheit.
5. Put the tray in the oven for 15 minutes.
6. Take out the tray from the oven and let them cool for about 15 minutes before removing them from the tray.