Choc chip almond butter cookies

I know I have a lot of cookie recipes on my blog, and most are choc chip…but I like cookies, alright?! I enjoy trying new combinations and seeing what works (sometimes I regret this when I am craving cookies and create a new recipe only to be left with something inedible!). This recipe came about because I did not have any almond meal, so I used almond butter and flour instead. It worked well and the taste-testers were happy!



1/4 cup almond butter
1/4 cup maple syrup
1 teaspoon vanilla extract
1/4 teaspoon salt
1 teaspoon cinnamon
1/4 teaspoon baking soda
1/4 cup gluten-free flour (if you're using self raising flour, omit the baking soda)
50 – 100g chopped dairy free chocolate

Preheat oven to 180 degrees celsius. Line baking trays with baking paper

Combine the wet ingredients in a bowl

Add the dry ingredients, except the chocolate, and stir until well combined

Mix in the chopped chocolate (you can also add other extras here if you like – e.g. dried cranberries, chopped nuts, etc)

Make balls with the mix – small, medium or big – whatever size you prefer your cookies!

Place them on the trays, and flatten slightly

Bake in the oven for 10 – 12 minutes. Even if they don’t look cooked and brown after 10 minutes, if you prefer cookies gooey and soft, remove them. Or if you like more crunchy or firm cookies, leave them a little longer. The cookies will become slightly firmer as they cool and set out of the oven

Store in an airtight container

Enjoy!!!