



CHOCOLATE CHUNK COOKIES

	Ingredients	Exchanges
Protein	17 gm NOW Real Foods® almond flour	3.2 (-4.8 gm fat)
	9 gm raw egg	0.6 (-0.6 gm fat)
Fat	18.8 gm butter	5 (-6.7 gm)
Carbohydrate	3.3 gm ChocZero® Milk Chocolate Squares	1.3 (-1.3 gm fat)
Other	4 gm erythritol Tiny pinch of salt 1/8 tsp. Da Vinci® sugar free vanilla syrup	

Recipe developed by Chef Paige Vondran

DIRECTIONS

- Preheat oven to 350° F.
- In a small bowl, weigh the butter, raw egg, and erythritol using a gram scale.
- Mix together using a small rubber spatula.
- Add the almond flour; stir until smooth.
- Cover a baking sheet with parchment paper.
- Scoop half of the batter into your hands; roll to form a small ball.
- Place the ball onto the parchment paper and gently press until the cookie is ¼ inch thick.
- Follow the same procedure for the other half of the mixture.
- Bake for 15 minutes until the bottom edges become golden.
- On a cutting board, chop the sugar-free chocolate chips into small chunks.
- Remove the cookies from the oven, then gently press the chocolate chunks over the tops.
- Allow to cool for 3-5 minutes, then remove from the baking sheet.

VARIATIONS

- This recipe freezes well for up to two months. For reheating, allow the cookie to fully return to room temperature. The cookie can be warmed by microwaving it for 5-10 seconds, or placing in an oven for 10 minutes.
- Other carbohydrates can be used such as raisins, bakers unsweetened chocolate squares, unsweetened coconut flakes, or sugar free chocolate chips.