

Almond Chocolate Chip Cookies

Recipe By *Chevy Slomovics and
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Cooking and Prep:  25
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Serves:  24

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Shabbat, Purim,
Sukkot

Diet: Vegetarian, Gluten Free,
Sugar Free, Salt Free

Source: Relish by Binah
Magazine

Ingredients (9)

Main ingredients

- 1/2 teaspoon baking soda
- 1/4 cup **Glicks Chocolate Chips**
- 1/4 cup white chocolate chips
- 1/2 cup shredded coconut (*optional*)

- 1 egg
 - 3 teaspoons **Bartenura Olive Oil**
 - 1/3 cup agave syrup
 - 2 teaspoons **Gefen Vanilla Extract**
 - 3 cups almond flour
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Start Cooking

For the Cookies

1. Preheat oven to 325° F. Line a cookie sheet with Gefen Easy Baking Parchment Paper.
2. In a medium bowl, whisk the egg with a fork until frothy. Add the oil, agave syrup and vanilla extract, and mix well. Add the almond flour and baking soda and mix with your hands until it is well combined into a soft dough. Add both kinds of chocolate chips and coconut, if using.
3. With wet hands, form 1" balls and place on the prepared cookie sheet. With wet palms, flatten each ball into a cookie (these cookies won't spread as they bake). Bake at 325° F for 12 to 15 minutes, until just golden on top and browning at the edges.