

Ingredients:

- 1 2/3 cups almond flour
- 1 tbsp coconut flour
- 1 tsp cinnamon
- 1/2 tsp nutmeg
- 1 tsp baking soda
- 1 tsp baking powder
- pinch sea salt
- 1/2 cup melted coconut oil or melted organic butter
- 1/4 cup dark maple syrup
- 2 tbsp almond butter
- 1 large egg
- 2/3 cup chocolate chips

Instructions:

1. Preheat oven to 350F (180C).
2. In a large bowl, combine almond flour, coconut flour, cinnamon, nutmeg, baking soda, baking powder and sea salt.
3. In a small bowl, combine the coconut oil (let cool slightly before combining), maple syrup, almond butter and egg.
4. Add the wet mixture to the large bowl of dry ingredients. Combine and fold in chocolate chips.
5. Bake for 8-10 minutes in oven. Let cool on cooling rack. Best to undercook them so they stay soft in the middle.