

Giant Chocolate Chip Cookie (Paleo)

JOYOUS HEALTH

Ingredients:

- 1 1/4 cups almond flour
- 2 tbsp coconut flour
- 4 tbsp tapioca flour or arrowroot flour
- 1/2 tsp baking soda
- 1/2 tsp baking powder
- 2 eggs
- 1/2 tsp almond extract
- 4 -5 tbsp maple syrup + some stevia (up to you how sweet you want it)*
- 3 tbsp water**
- 1/3 cup chocolate chips

Instructions:

1. Preheat oven to 350F (180C). Grease with coconut oil or line an 8" round cake pan or springform pan (my preference) with parchment paper. If you use parchment you still need to grease the sides of the pan to make sure it doesn't stick.
2. Mix all the dry ingredients together in a large bowl. Mix the wet ingredients in a smaller bowl. Combine wet with dry ingredients. Fold in chocolate chips.
3. Using a spatula spread the batter into cake pan. It won't just pour into the pan, you have to spoon it in and then spread it out.
4. Bake for 20 minutes or until top is golden brown. Let cool completely before removing from pan.

Notes:

This recipe is gluten-free and grain-free. It tastes very much like an amaretti cookie. If you want it richer, you could put some coconut oil or butter in it to make it more like an ooey-goey butter field Mrs. Fields type cookie. *you can just use 1/4 cup maple syrup if you don't want to use stevia **if you just use maple syrup, you don't need the water