

Lavender Almond Flour Chocolate Chips Cookies

Makes 17 cookies

Ingredients:

2/3 cup (or slightly less) coconut sugar

1/2 cup coconut oil, room temp

1 flax egg (1 tablespoon ground flax with 2.5 tablespoons water. Stir in a small bowl and set aside for 5 mins to gel)

1 teaspoon pure vanilla extract

2 1/4 cups almond flour

2 teaspoons culinary lavender (I use lavender from my garden or [this one.](#))

1/2 teaspoon baking soda

1/2 teaspoon sea salt

1 vegan chocolate bar ([I used this one](#))

Directions:

1. Combine the coconut sugar, coconut oil, flax egg and vanilla in a bowl and stir together until fully incorporated.
2. Add the almond flour, lavender (squeezing and breaking the buds to release the oils), baking soda and sea salt.
3. Chop up your chocolate with a large knife and fold into the dough. Wrap bowl with dough and set in the refrigerator for 1-48hrs.
4. When ready to bake, preheat oven to 350F. Line a large baking sheet with parchment paper.
5. Roll out the dough into 2 inch balls and arrange on the cookie sheet. Gently press down the cookie with the palm of your hand.
6. Bake cookies for 12 mins. Let cool for a 10 mins for optimal texture.
7. Store these cookies in the refrigerator for one week between sheets of parchment paper to prevent sticking.

If you make these cookies I'd love to hear from you! Let me know what you think?

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