

SAMSSites Recipes

Almond Chocolate chip cookies

my own creation

I converted a peanut butter recipe to be gluten free. It turned out good. Then I decided to switch the peanut butter for almond butter and this recipe evolved.

- 1/2 cup of softened butter
- 1/2 cup of almond butter
- 1 cup of pure cane sugar
- 2 eggs
- 1 teaspoon vanilla
- 2 - 1/2 cups of almond flour
- 1/2 cup of tapioca flour
- 1/2 teaspoon salt
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1 cup slivered almonds
- 12 oz bag of chocolate chips I like semi sweet by Hersheys

Mix butter, almond butter and sugar. Add eggs and vanilla. Then add all dry ingredients, almond flour, tapioca flour, salt, baking powder and baking soda. Mix well add more almond flour if dough is sticky a little at a time. Add almonds and chips. Set oven to 375 degrees. Roll into small balls place on cookie sheet 2 inches apart. Flatten with fork or fingers. If dough is still sticky add small amounts of more flour. Bake for 13 minutes or until golden slightly brown edges.

