

# Best Healthy Chocolate Chip Cookies



These healthy chocolate chip cookies are the BEST healthy chocolate chip cookie recipe ever!

No butter, no white flour, no sugar, and no eggs needed.

## Ingredients

- 2 cups [blanched almond flour](#)
- 1/4 cup [arrowroot starch](#) \* *See notes*
- 1 teaspoon [baking powder](#)
- 1 teaspoon [vanilla extract](#)
- 6 tablespoon [maple syrup](#) \*\* *See notes*
- 2 tablespoon [coconut oil](#)
- 1/4 cup [coconut milk](#) \*\*\* *See notes*
- 1/2 cup [chocolate chips of choice](#)

# Instructions

- 1 Preheat the oven to 175C/350F. Line a large tray with parchment paper or prepare a cookie sheet. Set aside.
- 2 In a large mixing bowl, combine your dry ingredients and mix well.
- 3 In a microwave-safe bowl or in a saucepan over the stove, combine your coconut oil and syrup, and heat until melted. Whisk together until combined.
- 4 Add the syrup/coconut oil mixture to the dry mixture, along with the vanilla extract and coconut milk, and mix very well. Fold in your chocolate chips.
- 5 Form 16 small balls with the cookie dough. Place each ball on the lined tray and press each one lightly, into a cookie shape.
- 6 Bake for 12-15 minutes, or until lightly brown. Remove from the oven and allow to cool completely.

## Notes

\* Can substitute this for cornstarch or tapioca flour.

\*\* You can replace this with agave nectar or to keep it keto, sugar free syrup.

\*\*\* Can substitute for any milk of choice.

If your cookie dough batter is too crumbly, slowly add a little extra milk of choice.

Best Healthy Chocolate Chip Cookies can keep at room temperature, in a sealed container. They will keep for up to 5 days.

Cookies can be kept refrigerated, for up to 2 weeks and are freezer friendly for up to 6 months.

## Nutrition

**Serving:** 1Cookie

**Protein:** 3g

**Potassium:** 25mg

**Iron:** 1mg

**Calories:** 122kcal

**Fat:** 9g

**Fiber:** 4g

**NET CARBS:** 4g

**Carbohydrates:** 8g

**Sodium:** 32mg

**Calcium:** 55mg

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