



FRIENDLY CHOCOLATE CHIP COOKIES

TAMMIE DUGGAR

PREP TIME: 15 MINUTES COOK TIME: 10 MINUTES SERVINGS: 18

This is the perfect cookie for those with restrictive diets: they're gluten-free, dairy-free, egg-free, nut-free, and refined-sugar-free. Don't worry though, they're still loaded with flavor!

½ cup tahini

¼ cup + 3 Tbsp maple syrup

3 Tbsp coconut oil, softened

1 tsp vanilla

½ cup shredded coconut, unsweetened

¼ cup cassava flour

¼ cup arrowroot flour

¼ cup coconut flour

½ tsp baking soda

½ tsp sea salt

½ tsp cinnamon

½ cup chocolate or carob chips (dairy-free optional)

1. Preheat oven to 350°F. Line a baking sheet with parchment paper.
2. Place tahini, maple syrup, coconut oil, and vanilla in a mixing bowl and cream together.
3. Add in the dry ingredients and mix until combined well. Stir in the chocolate chips.
4. Drop by spoonful – about a generous tablespoon – onto the prepared cookie sheet. Bake for 10 minutes. Allow to cool a few minutes before transferring to a cooling rack to cool completely.

ENJOY!!

BONUS TIP: Instead of chocolate chips, you can add dried fruit like raisins, cranberries, or apricots.