



Chickpea Flour Chocolate Chip Cookies!

Prep time

10 mins

Cook time

10 mins

Total time

20 mins

These Chickpea Flour Chocolate Chip Cookies are addicting in the best way. They're dairy free, gluten free, grain free and may just be the best gluten free cookies ever.

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Recipe type: Cookies, Gluten Free, Grain Free, Dairy Free, Snack

Serves: 15 cookies



Ingredients

- 1/2 cup coconut oil, melted and cooled
- 1/2 cup coconut sugar
- 1 egg, at room temperature
- 1 teaspoon vanilla extract
- 1 1/2 cups chickpea flour (or garbanzo bean flour)
- 3/4 teaspoon baking soda
- 1/2 teaspoon salt
- 3.5 oz 72% dark chocolate bar, coarsely chopped
- Coarse sea salt, for sprinkling on top

Instructions

1. Preheat oven to 350 degrees F. Line a large baking sheet with parchment paper and set aside.
2. In a large bowl mix together melted and cooled coconut oil, coconut sugar, egg and vanilla extract until smooth and creamy. Tip: Make sure your coconut oil is not HOT. It should be liquid but on the cooler side so that your egg won't cook when you mix everything together.
3. In a separate bowl, whisk together chickpea flour, baking soda and salt. Add dry ingredient to wet ingredients until well combined. Fold in chocolate chunks. Use a medium cookie scoop to scoop dough onto parchment lined baking sheet. Barely flatten the tops of the cookies with the tips of your fingers.
4. Bake at 350 for 9-11 minutes or until edges are slightly golden brown. Allow cookies to cool on cookie sheet for 5 minutes before transferring to a wire rack to cool. Makes 12 cookies.

Nutrition Information

Serving size: 1 cookie Calories: 170 Fat: 11.4g
Carbohydrates: 16.5g Sugar: 9.3g Fiber: 2.7g Protein: 3.1g

Recipe by Ambitious Kitchen at

<http://www.ambitiouskitchen.com/2016/06/chickpea-flour-chocolate-chip-cookies/>

