Almond Flour
Chocolate Chip Cookies

What you'll need:
- 6 tablespoons melted coconut oil or butter
- 1/4 cup water

1. Preheat your oven to 350ºF and line a baking sheet with parchment paper. Pour the contents of the jar into a large mixing bowl, and add the coconut oil (or butter) and water. Mix well, until a sticky batter is created.

2. Use a tablespoon to scoop the dough and drop it onto the prepared baking sheet. Use your hands to flatten and shape the cookies as desired, since they will not spread when baked.

3. Bake for 12-14 minutes at 350ºF, until the edges are lightly golden. Cool completely on the pan, at least 20 minutes before serving. Store cookies on a plate at room temperature for up to 4 days, or in an airtight container in the fridge for up to 2 weeks.