[THE BEST CHOCOLATE CHIP COOKIES I’VE EVER MADE](http://www.livinpaleocuisine.com/blog/2014/7/16/the-best-chocolate-chip-cookies-ive-ever-made)

Prep 5 mins. Cooking 8-10 mins. Servings 12 cookies

Notes: **Do not melt the coconut oil. It should just be soft. If you do melt it you will need to refrigerate the dough for about 30 minutes before baking. Also, if the cookies do not seem done after 10 minutes you may need to leave them in for a minute or two longer. Then let the cookies cool for 5-10 minutes before removing from the baking sheet.**

INGREDIENTS

* 1 & 1 /4 cups [Honeyville blanched almond flour](http://www.shareasale.com/r.cfm?B=215044&U=741199&M=25930&urllink=)
* 1/4 tsp salt
* 1/4 tsp baking soda
* 1/4 cup coconut oil, softened (not melted)
* 1/4 cup honey
* 1 tsp vanilla extract
* 1/2 cup dark chocolate chips

INSTRUCTIONS

1. Preheat oven to 350F
2. In a bowl combine the almond flour, salt and baking soda
3. In a separate bowl blend together the coconut oil, honey and vanilla extract
4. Pour the wet ingredients in with the dry ingredients and blend
5. Stir in the chocolate chips
6. Line a baking sheet with parchment paper and scoop small spoonfuls of dough onto the sheet. Space the dough out well as the cookies will spread.
7. Bake for 8 to 10 minutes

Recipe courtesy of: [www.livinpaleocuisine.com](http://www.livinpaleocuisine.com)