



CHOCOLATE CHIP COOKIE DOUGH BALLS

Makes 36 dough balls
Prep time – 10 minutes

- ½ cup softened organic grass-fed butter or coconut oil
- ¼ cup pure maple syrup
- ¼ cup coconut sugar
- 2 teaspoons vanilla extract
- 4 cups almond meal / flour
- ½ teaspoon sea salt
- ½ teaspoon baking soda
- 1 cup semi-sweet mini chocolate chips

Line a 13x9 inch rimmed baking sheet with parchment paper.

In a large mixing bowl using a hand mixer or whisk, mix together the butter (or coconut oil), maple syrup, coconut sugar and vanilla, until it's soft and fluffy.

Add the almond flour, sea salt and baking soda. Mix until well combined. Stir in the chocolate chips by hand.

Using a melon baller or spoon scoop and scoop a spoonful onto the lined baking sheet.

Place into the freezer for 30 minutes to an hour.

Serve immediately or store, in an airtight container, in the fridge or freezer.