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# Healthy Coconut Flour Chocolate Chip Cookies (vegan, gluten-free)

Prep time: 10 mins

Cook time: 8 mins

Serves: 6



## Ingredients

- ⅓ cup almond butter or any nut butter
- 4 tablespoons oil
- ⅓ cup maple syrup
- 2 tablespoons flaxseed meal finely ground
- 1 teaspoon vanilla extract
- ½ teaspoon baking soda
- ¼ teaspoon salt
- ½ cup coconut flour
- ½ cup chocolate chips

## Directions

1. Preheat oven to 350 degrees Fahrenheit and prepare a baking tray with parchment paper. Set aside
2. In a medium bowl, mix together the almond butter, oil, and maple syrup.
3. Fold in the rest of the ingredients (flaxseed meal, maple syrup, vanilla extract, baking soda, salt, and coconut flour. Mix until the dough becomes thick (it will be a bit liquidy at first, but will thicken when the coconut flour absorbs the moisture).
4. Scoop out 2-3 tablespoon-sized balls and flatten them on the prepared pan. They will not spread much
5. Bake for about 8 minutes, cool, and enjoy!