

Chocolate Chip Cookies

Ooey, gooey chocolate chip cookies. Summer time is full of temptations, food wise. Make a good decision and bake these cookies and enjoy it. You will feel better about having one of these cookies as opposed to other summer time desserts.

You can substitute the gelatin in the recipe for unflavored collagen peptides for the added nutritional benefit and the cookies will turn out perfect, though not quite as chewy as when made with gelatin.

Enjoy,
Kristin

- Preheat the oven to 350°F. Line a baking sheet with parchment paper.
- In a large bowl, whisk the eggs with a fork or wire whisk until frothy. Add the vanilla extract, erythritol, and fat and whisk until well combined.
- Add the coconut flour, gelatin, baking soda, and salt to the wet ingredients. Using a rubber spatula, mix the ingredients together until a dough forms.
- Fold the chopped chocolate into the dough.
- Using a medium-sized cookie scoop or a tablespoon, scoop up a mounded tablespoon of the dough and shape it into a 1-inch ball. Repeat with the rest of dough, placing the dough balls on the lined baking sheet, 2 inches apart. (You should have a total of twelve.)
- Using the palm of your hand, gently flatten the balls so they are about $\frac{1}{2}$ inch thick. Bake for 8 to 10 minutes, until the edges are lightly browned.
- Remove the cookies from the oven and let them cool to room

temperature on the baking sheet before handling. The more they cool, the chewier they will be. Store in an airtight container at room temperature for up to 5 days.

Recipe from Peace, Love and Low Carb