

Chocolate Chip Cookie Bites

(SERVES 16)

RECIPE FROM ARMAN LIEW

- 2 CUPS ALMOND FLOUR
- 1/4 CUP ARROWROOT FLOUR
- 1 TEASPOON BAKING POWDER
- 1 TEASPOON VANILLA EXTRACT
- 6 TABLESPOONS PURE MAPLE SYRUP
- 2 TABLESPOONS COCONUT OIL
- 1/4 CUP COCONUT MILK
- 1/2 CUP DARK CHOCOLATE CHIPS

- PREHEAT OVEN TO 175 DEGREES. LINE A BAKING TRAY WITH BAKING PAPER.
- IN A LARGE BOWL COMBINE ALMOND FLOUR, ARROWROOT FLOUR AND BAKING POWDER.
- IN A SMALL SAUCEPAN OVER MEDIUM HEAT COMBINE COCONUT OIL AND MAPLE SYRUP. WHISK UNTIL WELL COMBINED.
- ADD COCONUT OIL/SYRUP AND COCONUT MILK TO DRY MIXTURE. STIR UNTIL WELL COMBINED.
- FOLD IN CHOCOLATE CHIPS.
- FORM 16 SMALL BALLS OF DOUGH. PLACE THEM ON THE BAKING TRAY.
- BAKE FOR 12-15 MINUTES ALLOW TO COOL BEFORE REMOVING FROM THE TRAY.

