

Paleo Chocolate Chip Cookies

INGREDIENTS

**2 cups blanched almond
flour**

¼ tsp baking soda

½ tsp sea salt, or to taste

**1 tbsp Great Lakes Gelatin
(optional)**

1 tsp pure vanilla extract

⅓ cup honey

**6 tbsp melted unrefined
virgin coconut oil**

**¾ cup mixture of raisins,
chopped nuts and dark
chocolate chips**

1. Preheat oven to 350°. Mix dry ingredients in a bowl, sifting until finely blended.
2. In a separate bowl mix wet ingredients. Pour wet into dry and add fruit/nut mixture.
3. Roll dough into tbsp-sized balls and press flat onto an ungreased cookie sheet. Bake in the middle of oven for about 10 minutes, or until lightly browned. Cool on a cookie rack.

Yield: 22 cookies

Source: Jordan Porter