

# Chocolate Chip Cookies

The perfect little dessert when you're in the mood for chocolate chip cookies.

Prep:  
**10 minutes**

Cook:  
**10 minutes**

Ready In:  
**20 minutes**

Servings:  
**16**



## Dry Ingredients

2 cups oat flour  
1 tsp baking soda  
1 tsp baking powder  
1/4 tsp salt  
1/2 cup brown sugar  
2 tbsp ground flax  
1/4 cup semi sweet chocolate chips

## Wet Ingredients

1/2 cup coconut milk (can use light or full fat)  
1/4 cup maple syrup  
1 tsp vanilla extract

## Instructions

- 1** Preheat oven to 375 degrees. Add your dry ingredients (except the chocolate chips) into a bowl and mix well.
- 2** In another small bowl mix together your coconut milk, maple syrup and vanilla extract. Pour this into the dry ingredients with the chocolate chips and mix together. The dough should be pretty thick but you may need to add a tiny bit more milk depending on how fine your oat flour was.
- 3** Using a nonstick baking sheet use a small spoon and place 16 separate pieces of the dough on the sheet. Once done press them down lightly with a fork. Note - if your pan is not super non stick I recommend using parchment paper.
- 4** Place in the oven for 9-10 minutes on the middle rack. Let cool completely before removing from the pan and serving. Enjoy!