



Moll So Hard Cookies



prep time
15 minutes



total time
35 minutes



servings
~12 cookies

Ingredients

- 3 Cups/750 grams Almond flour
~ 24 servings of fat
- 1 tsp. Baking Soda
- 1/4 Cup Honey ~ 4 servings carbs
- 1/2 Cup/4 servings of TBSP Coconut Oil
~ 4 servings fat
- 2 eggs ~ 2 servings of protein,
2/3 servings of fat
- 1 tsp. Vanilla Extract
- 1 cup Chocolate Chips ~ 5.5 servings
carb, 3.5 servings fat, 1 serving protein

Instructions

- 1 Preheat oven to 365
- 2 In a medium bowl combine all dry ingredients and mix thoroughly.
- 3 Melt coconut oil and mix with all other wet ingredients
- 4 Combine wet and dry ingredients and mix well
- 5 Add chocolate chips - as many as you want :)
- 6 Bake for 7-8 minutes - Take mine out a little under-done
- 7 **Pro tip:** Immediately place the cookies in the freezer for 5 minutes after you take them out of the oven. This step is KEY in making sure the cookies stay gooey!



Whole Recipe Breakdown:
Protein: 3 servings
Carb: 9.5 servings
Fat: 32 servings
Veggies: 0 servings