

Tani's Favorite Peanut Butter Chocolate Chip Cookies (Grain-free, refined sugar free)

Ingredients:

1 jar of organic crunchy style, no sugar added, peanut butter (Nitzat HaDuvdevan makes a good and relatively inexpensive one. If you want to significantly up the health factor, use almond butter instead of peanut butter.)

1 cup of coconut sugar

2 large organic free-range eggs

1 tsp baking soda

½ tsp Himalaya salt

½ tsp pure organic vanilla extract

1 cup dark chocolate (75% or 80%) chips

Instructions

1. Preheat oven to 350F/175C.
2. Mix all ingredients except chocolate chips. Mix in chocolate chips.
3. Using moistened hands, form generous balls. Arrange on two ungreased cookies sheets, spacing about 2 inches/5 cms apart. Press each cookie down slightly.
4. Bake cookies until golden, about 12 mins.
5. Cool on the cookie sheets for 5 minutes.
6. CAREFULLY transfer to racks to cool completely.
7. Try not to eat them straight off the cookie sheet – this is much easier said than done because they are even more delicious when warm! 😊

Makes about 24 cookies.

In health,
Mindy