

## ALMOND BUTTER CHOCOLATE CHIP COOKIES

(from [Taste Food](#))

makes 36 cookies

- 1 + 3/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon sea salt
- 1 cup unsalted butter, softened
- 1 cup brown sugar
- 1/2 cup granulated sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 3/4 cup unsalted creamy almond butter (not raw)
- 1 cup dark chocolate chips or chunks

Whisk the flour, baking soda and salt in a bowl; set aside. Cream the butter and both sugars in the bowl of an electric mixer for a couple of minutes or until light and fluffy. Add the egg and vanilla. Mix well. Mix in the almond butter until smooth. Add the flour and mix to combine, then stir in the chocolate. Refrigerate the batter for at least one hour, or up to 24 hours.

Heat oven to 350 F. Drop rounded tablespoons of dough on baking sheets lined with parchment. Bake until light golden, about 14 minutes.

*Optional: Sprinkle a few flakes of sea salt on the cookies before baking.*