

# Gluten Free Lower Carb Chocolate Chip Cookie Balls

Kid friendly and made by kids, these gluten free chocolate chip cookie balls taste really good and made with nut flour vs grain based flour.

## Categories

Gluten-free

Yields: 12 servings

Preparation time: 10 mins

Cooking time: 12 mins

Category: Desserts

Complexity: Simple

Vegan experience: Absolute beginner

Preparation style: Cooked

## Ingredients

Almond flour	2 cup
Baking soda	1 teaspoon
Celtic sea salt	1 x 0.25 tsp
Coconut oil	0.25 cup
Maple syrup	0.25 cup
Vanilla extract	1 teaspoon
Vegan gluten-free chocolate chip	30 gram

## Instructions

1. Line a baking sheet with parchment paper and pre-heat your oven to 350 degrees Fahrenheit, gas stove, or 400 degrees Fahrenheit, electric stove.
2. Mix all the ingredients except the vegan chocolate chips into one bowl, with an electric mixer or with a spoon and make sure that the coconut oil is melted before mixing.
3. Stir in 1/3 cup of vegan chocolate chips. I used Lily's sugar free for this recipe.
4. Form into 10 to 12 balls and place on baking sheet with space in between.
5. Bake for 12 min or until the colour becomes golden and they still remain soft. Remove from oven to cool down and eat.