

Coconut + Pecan Chewy Chocolate Chip Cookies

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These coconut-pecan chewy chocolate chip cookies are simply awesome. Gluten-free. Dairy-free. One-bowl "dump" recipe. Need I say more? You're welcome.

Makes 2 Dozen Cookies

Dairy-Free + Gluten-Free

1 1/2 cup Almond Meal (Flour)
1 cup fine Desiccated Coconut
2 large Eggs, at room temperature
1/2 cup Granulated White Sugar
1 teaspoon Salt
1/2 teaspoon Baking Powder
1/2 cup Semi-Sweet Dark Chocolate Chips
1 tablespoon Vanilla extract
1/2 cup Chopped Pecans, toasted

Preheat oven to 350°F.

In a mixing bowl, mix together all ingredients until well combined. Refrigerate batter for 30 minutes. Form cookie batter into small walnut sized balls and place 2-inches apart on a well-greased or paper-lined cookie sheet.

Bake 10-12 minutes, until edges are lightly browned. Allow to cool completely. Enjoy, y'all.