

Fine w/ Food

COOKIE DOUGH COOKIES

dry ingredients:

- 1 cup gluten-free flour (or regular AP flour)
- 1 tsp. baking powder
- pinch of salt

wet ingredients:

- 1 egg
- ½ cup butter, semi-melted & cooled
- ⅓ cup cookie dough granola butter, room temp
- ½ cup coconut sugar

additional:

- dark chocolate chips
- maldon flake salt



in a large bowl, add in your dry ingredients. mix to combine

in a separate bowl, add in all your wet ingredients and mix to combine. transfer dry ingredients into the bowl with wet ingredients and mix until fully combined

fold in chocolate chips. refrigerate cookie dough for at least 1 hour (or freeze for 30 minutes)

after your dough has chilled, preheat oven to 350°f and line a baking sheet with parchment paper. using an ice cream scooper, scoop out dough onto baking sheet (cookies should be ~1 inch). bake for 10-13 minutes. cool cookies, top with maldon salt

serve & enjoy!!