

# PERFECT GRAIN-FREE CHOCOLATE CHIP COOKIES

## WHAT YOU'LL NEED:

- Jar of cookie mix
- 1/2 cup honey or maple syrup
- 6 tablespoons unsalted grass-fed butter, room temperature, not melted (or coconut oil to make dairy-free/vegan)
- 1 tablespoon vanilla extract
- coarse flake sea salt for serving, optional

## INSTRUCTIONS:

Preheat oven to 350°F. Line two baking sheets with parchment paper. In the bowl of standup mixer (or in a large bowl with an electric hand mixer), cream the butter (or coconut oil), honey and vanilla together on high. Slowly add the cookie mixture and mix on low until well combined. Divide the dough into 12 equal parts. Roll each into perfect dough balls and place the balls on the parchment lined baking sheets with at least 3 inches between each cookie. Gently press down the dough ball into a disk, about 3-inches in diameter (it will spread about 1-inch more as it bakes). Bake one tray at a time, for 13-15 minutes, till golden brown. Let the cookies cool on the sheet for 5 minutes then transfer to a rack and cool another 10 minutes. Sprinkle some flaked sea salt on top, if that's your thing!

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recipe for the cookie mix can be found on [tasty-yummies.com](http://tasty-yummies.com)

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