



Better-For-You Peanut Butter Chocolate Chip Cookies

By Vanessa Burgess

- 1 & 1/4c almond meal
- 1/4c Enjoy Life Chocolate Chip Cookies (you can use more or less depending on taste preference)
- 3 oz baby food banana puree
- 1/4 tsp baking soda
- Optional xylitol or erythritol for extra sweetness
- 1/8c melted coconut oil
- 1 tbsp peanut butter extract – or you can use 1 tbsp PB2 (defatted peanut flour)
- ***You may need to add a couple tbsp water if batter is dry***

Mix all dry ingredients together in a bowl, then add wet ingredients and mix well. Gently fold in chocolate chips once the batter is thoroughly mixed.

Using 2 spoons, form a ball with the batter, then press onto cookie sheet.

Bake at 325 for around 15 mins (but check frequently!)

