

Choc Chip PB Cookies

Dietary: V, VEG, DF, GF, EF

Allergies: Nuts

Age group: 12 months+

Mealtime: Sweet Treat

Difficulty level: Beginner

Serves: 8
Prep: 10 mins
Cook: 15 mins

Rating ★★★★★

MindChamps®
early learning & preschool

Choc Chip PB Cookies



Egg Free



Vegetarian



Dairy Free



Gluten Free

Ingredients

- 1 cup (100g) almond meal
- ½ cup (140g) peanut butter
- ¼ cup (60ml) maple syrup
- 2 tbsp (20g) dark chocolate chips (> 70%)

Method

1. Preheat oven to 180°C and line a baking tray with baking paper.
2. In a medium-sized bowl, combine almond meal, peanut butter, maple syrup and chocolate chips.
3. Blend together with a spoon until mixture is formed into cookie dough.
4. Using a tablespoon, shape the dough into 8 balls and place onto the baking tray (wet your hands before shaping the cookies to prevent the dough from sticking). Use a fork to flatten into cookies.
5. Bake in the oven for 15 mins.
6. Allow to cool and serve.

Storing leftovers: Store in an airtight container for up to 2 weeks or freeze for up to 4 months.

Tips

- ✓ **For a school-friendly version:** Swap almond meal for pumpkin seed meal and peanut butter for tahini or sunflower seed butter.
- ✓ **Easy ingredient swaps:** Swap maple syrup for honey. Swap peanut butter for nut-butter of choice. Swap dark choc chips for sultanas.