

Pumpkin Chocolate Chip Cookies

(Low Carb, Gluten Free)

(Cooking with the Girls – Ep.9)

Ingredients:

1/2 cup butter, softened
3/4 cup of Monk Fruit Sweetener
2 teaspoon vanilla extract
1 large egg, 1 egg white
1/2 cup + 2 Tbsp pumpkin puree
2 teaspoons pumpkin pie spice
1 teaspoon of cinnamon
1 1/2 cups almond flour
1/2 teaspoon baking powder
1/4 teaspoon salt
3/4 cup No Sugar Added Chocolate Chips

Directions:

Pre-heat oven to 350°. Prepare a baking sheet by covering it with parchment paper. In a large bowl, using a whisk, beat together softened butter, Monk Fruit Sweetener, egg, egg white, vanilla extract, and pumpkin puree until well combined.

Add in pumpkin pie spice, cinnamon, almond flour, baking powder and salt. Whisk together until well combined. Fold in chocolate chips into batter.

Using a cookie scooper, drop 28-30 cookies on your baking sheet. Flatten each one a little using the back of a spoon.

Bake for 12-13 minutes or until slightly browned. Transfer to a cooling rack and let cool.