# Dark Chocolate Almond Butter Cookies Recipe

### Ingredients:

* 1 cup almond butter
* ½ cup almond flour
* ⅓ cup maple syrup
* 1 egg
* 1 tablespoon vanilla extract
* ½ teaspoon sea salt
* ½ teaspoon baking soda
* ¼ teaspoon baking powder
* ½ cup cacao nibs
* ½ cup dark chocolate chips, minimum 70% cacao

### Directions:

1. Preheat oven to 350 F.
2. In a food processor, add in almond butter, almond flour, maple syrup, egg, vanilla extract, sea salt, baking soda and baking powder.
3. Stir in cacao nibs and dark chocolate chips.
4. Chill dough for 20 minutes.
5. Scoop a tablespoon of the dough and shape into cookies and place on baking sheet lined with parchment paper.
6. Bake for 10–12 minutes.