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**LIVE YOUR TRUTH. LOVE EVERY MOMENT. BE EMBRACED BY THE HEALING POWER OF FOOD.**

## **Chocolate Chip Cookies**

### ***Ingredients:***

¾ cup coconut oil  
1 cup coconut sugar  
1 egg  
1 tsp vanilla  
1 cup brown rice flour  
½ tsp each: baking soda, sea salt  
1 ½ cups Gluten free oats  
¾ - 1 cup chocolate chips (70% cacao)

### ***Directions:***

Preheat oven to 375 and line a baking sheet with parchment paper.  
In a large bowl, cream together coconut oil and coconut sugar.  
Beat in egg and vanilla.  
In a separate bowl, mix together flour, baking soda, salt and oats.  
Mix into creamed mixture.  
Add in chocolate chips.  
Drop small spoonfuls onto the prepared baking sheet and flatten with a fork.  
Bake for 10-12 minutes.  
Let cool and enjoy!