Pumpkin Chocolate Chip Cookies | Vegan, Paleo

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Pumpkin Chocolate Chip Cookies are melt-in-your mouth soft, so easy to whip up, and made healthy by using gluten-free flours, dairy-free and vegan coconut oil, and Paleo chocolate chips!

🏷 **Course**	Breakfast, Dessert
🏷 **Cuisine**	American
✏️ **Prep Time**	16 minutes
🍲 **Cook Time**	14 minutes
⏱ **Total Time**	30 minutes
🍴 **Servings**	15 cookies
🔋 **Calories**	174 kcal

Ingredients

- 1 cup almond flour blanched, super fine
- ¼ cup coconut flour
- ¼ cup arrowroot starch
- ½ cup coconut sugar
- ½ tsp. baking soda
- ¼ tsp. salt
- 1 ¼ tsp. pumpkin pie spice
- ¼ cup coconut oil melted
- ½ cup pumpkin puree homemade or canned
- ¼ cup maple syrup pure
- 1 flax egg*
- 1 ½ t. vanilla extract
- ¾ cup chocolate chips Paleo approved

Instructions

1. Preheat oven to 350 degrees.

2. In a medium-large mixing bowl whisk together almond flour, coconut flour, arrowroot starch, coconut sugar, baking soda, salt, and pumpkin pie spice.

3. In a separate large mixing bowl combine melted coconut oil, pumpkin puree, maple syrup, flax egg, and vanilla extract. Mix with a handheld or stand mixer on medium speed for 1 minute or until well combined.

4. Add dry ingredients into wet ingredients and mix at medium speed for 1 minute.

5. Stir in chocolate chips by hand.

6. Line a baking sheet with parchment paper and place 1 ½ tablespoons-sized balls of cookie dough 2 inches apart. Press balls of dough down until the dough is about ¾ inch thick. (Cookies will not spread too much, so this step will help you make the shape of the finished cookies you want!)

7. Bake in preheated oven for 12-14 minutes or until cookies are done.

8. Let cookies sit at room temperature until completely cooled before serving.

Recipe Notes

*1 Tbsp. ground flaxseed meal + 2 ½ Tbsp. warm water. Whisk and let sit for at least 10 minutes before using. Cookies keep well for 3-4 days at room temperature in an open container and up to 5 days in the refrigerator.