

Crispy-Edge Almond Butter Chocolate Chip Cookie

PLANT-BASED • REFINED SUGAR-FREE • GLUTEN-FREE OPTION

A deeply satisfying cookie with crisp edges, warm maple notes, and just enough snap to remind you that “better for you” can still be indulgent.

Prep: 10 min + chill
Bake: 18-20 min
Yield: 10-12 cookies



INGREDIENTS

WET

$\frac{3}{4}$ cup creamy almond butter
(unsweetened, runny)

$\frac{1}{3}$ cup pure maple syrup

2 Tbsp aquafaba
(liquid from chickpeas)

1 tsp vanilla extract

$\frac{1}{4}$ tsp almond extract

DRY

$\frac{1}{2}$ cup almond flour

$\frac{1}{4}$ cup arrowroot starch
(key for crisp edges)

$\frac{1}{2}$ tsp baking soda

$\frac{1}{4}$ tsp fine sea salt

OPTIONAL FLAVOR BOOST:

$\frac{1}{4}$ tsp vegan butter extract
or
 $\frac{1}{8}$ tsp maple extract

FOLD-INS

$\frac{1}{3}$ cup dark chocolate chips
or chopped dark chocolate

Optional:
2 Tbsp finely chopped
pecans

INSTRUCTIONS

- In a bowl, whisk all wet ingredients until smooth and glossy.
- In a separate bowl, mix dry ingredients.
- Combine wet + dry until a soft dough forms. If sticky, add 1-2 Tbsp almond flour.
- Fold in chocolate.
- Chill dough 45-60 minutes.
(Non-negotiable for crispness.)
- Preheat oven to 325°F. Line a baking sheet with parchment.
- Scoop 1½ Tbsp dough, place on sheet, and flatten slightly.
- Bake 16-20 minutes, until edges are golden and firm.
- Turn oven off, crack door, and leave cookies inside 10-15 minutes to dry and crisp.

Cool completely before storing.

DR. HELEN'S NOTES

- Maple syrup creates natural caramelization without refined sugar.
- Arrowroot starch helps remove excess moisture for a crisp bite.
- These cookies crisp as they cool—don't overbake.

Crispy edges. Clean ingredients. No compromise.

Storage

Store in an airtight container at room temperature up to 3 days (or refrigerate for extra firmness).