



## Nut butter chocolate chip cookies

1 c. natural almond butter or peanut butter  
3/4 c. Sucanat  
1 egg  
1/2 tsp. baking soda  
1/4 tsp. sea salt  
3 oz. Yamate dark chocolate, broken into small pieces

Preheat oven to 350°. In a medium bowl, stir together first 5 ingredients until blended. Stir in chocolate.

Drop rounded tablespoonfuls of dough onto parchment-lined baking sheets. Bake for 10-12 minutes or until lightly browned. Let cool on baking sheets for 5 minutes. Remove to a wire rack and let cool for 15 more minutes.

**Note:** These cookies are great when frozen!

*adapted from Clean Eating*



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