



# Almond Chocolate Chip Cookies



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## Introduction

If you're looking for a delicious and easy-to-make cookie recipe that accommodates dietary preferences, these eggless almond chocolate chip cookies are an excellent choice. Combining the rich flavors of chocolate and nutty almonds, these cookies are perfect for any occasion. Whether you're preparing for a family gathering or simply want a sweet treat to enjoy with your afternoon tea, this recipe is sure to satisfy your cravings.

## Detailed Ingredients with measures

- All-purpose flour: 1 cup
- Almond flour: 1/2 cup
- Baking soda: 1/2 teaspoon
- Salt: 1/4 teaspoon
- Butter: 1/2 cup, softened
- Brown sugar: 3/4 cup
- Granulated sugar: 1/4 cup
- Vanilla extract: 1 teaspoon
- Milk: 1/4 cup
- Chocolate chips: 1/2 cup
- Chopped almonds: 1/4 cup

## Prep Time

15 minutes

## **Cook Time, Total Time, Yield**

Cook Time: 10-12 minutes

Total Time: 25-27 minutes

Yield: Approximately 12 cookies





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## Detailed Directions and Instructions

### **Preheat the Oven**

Preheat your oven to 180°C (350°F).

### **Prepare Baking Tray**

Line a baking tray with parchment paper to prevent the cookies from sticking.

### **Mix Dry Ingredients**

In a bowl, whisk together the all-purpose flour, baking powder, and salt. Set this mixture aside.

### **Combine Wet Ingredients**

In a separate bowl, beat together the melted butter and sugar until well combined. Add the milk and vanilla extract, mixing until smooth.

### **Incorporate Dry Ingredients**

Gradually add the dry ingredients to the wet mixture, stirring until just combined. Be careful not to overmix.

### **Add Chocolate Chips and Almonds**

Gently fold in the chocolate chips and chopped almonds until evenly distributed throughout the dough.

See also [Surf 'n Turf Foil Packs](#)

**Form the Cookies**

Using your hands or a cookie scoop, form small balls of dough and place them on the prepared baking tray, ensuring enough space between each cookie.

**Bake the Cookies**

Place the tray in the preheated oven and bake for 10-12 minutes or until the edges are lightly golden.

**Cool the Cookies**

Once baked, remove the cookies from the oven and allow them to cool on the tray for a few minutes before transferring them to a wire rack to cool completely.

## Notes

**Storage**

Store the cookies in an airtight container to maintain freshness for up to a week.

**Substitutions**

You can substitute the butter with coconut oil for a dairy-free option.

**Variations**

Feel free to experiment by adding different nuts, dried fruits, or using dark chocolate chips for a richer flavor.



### Consistency

If the dough seems too sticky, chill it in the refrigerator for about 30 minutes before baking.



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## **Cook techniques**

### **Measuring Ingredients Accurately**

Properly measuring your ingredients ensures the right texture and flavor in your cookies. Use a kitchen scale for precise measurements of dry ingredients like flour and sugar. For liquid ingredients, use clear measuring cups to avoid confusion.

### **Mixing Techniques**

When mixing your cookie dough, it's essential to cream the butter and sugar well until light and fluffy. This process incorporates air, contributing to a better cookie rise. Be careful not to overmix once you add the flour to prevent tough cookies.

### **Chilling the Dough**

Chilling your cookie dough for at least 30 minutes helps to solidify the fats and enhance the flavors. This step also prevents the cookies from spreading too much during baking, resulting in a thicker, chewier texture.

See also Creamy Parmesan Italian Sausage Soup

### **Baking at the Right Temperature**

Baking your cookies at the specified temperature allows for even cooking. An oven thermometer can help ensure your oven is calibrated correctly. This will prevent undercooked or overcooked cookies.

### **Cooling Complete**

Allowing your cookies to cool on the baking sheet for a few minutes

before transferring them to a wire rack helps them firm up. This prevents breakage and allows them to develop their full flavor profile.

## FAQ

### **Can I substitute almond flour for all-purpose flour?**

Yes, you can substitute almond flour, but keep in mind that it may change the texture and flavor of the cookies. Adjustments to the liquid ingredients may be needed.

### **How can I make my cookies chewier?**

To make chewier cookies, consider using more brown sugar than white sugar, and don't overbake them. Chilling the dough also contributes to a chewier texture.

### **Can I add nuts or other mix-ins?**

Absolutely! Feel free to add chocolate chips, nuts, or dried fruits to your cookie dough for added flavor and texture.

### **How long can I store the cookies?**

You can store the cookies in an airtight container at room temperature for up to a week. For longer storage, consider freezing them.

### **What is the best way to freeze cookie dough?**

To freeze cookie dough, shape it into balls and place them on a baking sheet. Freeze until solid, then transfer the balls to a zip-top freezer bag for up to three months. Bake directly from frozen, adding a couple of extra minutes to the baking time.



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## Conclusion

The almond chocolate chip cookies are a delightful treat that cater to both health-conscious individuals and cookie lovers alike. Their eggless nature makes them suitable for various dietary preferences, and the combination of almond and chocolate creates a rich and satisfying flavor profile. Enjoy them fresh out of the oven or store them for a later indulgence. Either way, these cookies are sure to please.

See also Pumpkin Churro Bites

## More recipes suggestions and combination

### **Almond Flour Cookies**

Try substituting regular flour with almond flour for a gluten-free version that remains incredibly moist and flavorful.

### **Chocolate Hazelnut Cookies**

For a nutty twist, incorporate hazelnuts instead of almonds, pairing them with chocolate chips for a delectable combination.

### **Oatmeal Almond Chocolate Chip Cookies**

Add rolled oats to the almond chocolate chip cookies for a heartier, chewy texture that enhances both flavor and nutrition.

### **Double Chocolate Chip Cookies**

Intensify the chocolate flavor by adding cocoa powder to the dough along with chocolate chips for a rich, chocolatey experience.

**Maple Almond Cookies**

Incorporate maple syrup for sweetness instead of sugar, adding a unique flavor profile that complements the almonds beautifully.

**Coconut Almond Cookies**

Add shredded coconut to the mixture for a tropical twist that pairs perfectly with both the almond and chocolate flavors.



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