

# Best chocolate chip cookies



## Ingredients

- 3/4 cup of swerve - erythritol or monk sugar
- 1 cup of butter or coconut oil
- 1 tsp of vanilla
- 2 eggs
- 2 1/4 cups of GF flour
- 1 tsp of baking soda
- 1/2 tsp of Kosher salt
- 1 cup of roasted pecans chopped
- 1 cup of dark chocolate chopped
- 1/3 cup of dried cranberries
- 1 tsp of zest of orange
- 2 pinches of the Sweet Grandma Pumpkin Spice for a vanilla spicy flavor

## Directions

- Heat oven to 400°F and place grill in center of the oven.
- Mix sugar, butter, vanilla and eggs in large bowl. Stir in flour, baking soda and salt (dough will be stiff). Stir in nuts, chocolate, cranberries and the orange zest.
- Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet.
- Bake 8 to 10 minutes or until light brown (centers will be soft). Cool slightly; remove from cookie sheet. Bon appétit! Enjoy!

*Chef Marie*