**Gluten-Free Almond Flour Chocolate Chip Cookies**

Here's what you need for these simple one-bowl cookies:

* 1/4 cup (53g) brown sugar, light or dark
* 1/2 teaspoon baking soda
* 1/4 teaspoon salt
* 2 tablespoons (28g) butter, at room temperature
* 2 teaspoons [vanilla extract](https://shop.kingarthurflour.com/items/pure-vanilla-extract-6-oz)
* 1/4 teaspoon [almond extract](https://shop.kingarthurflour.com/items/pure-almond-extract-8-oz), optional
* 1 large egg
* 2 cups (191g) [almond flour](https://shop.kingarthurflour.com/items/almond-flour-1-lb)
* 1/2 cup (85g) chocolate chips

Preheat the oven to 350°F. Lightly grease a [baking sheet](https://shop.kingarthurflour.com/items/king-arthur-half-sheet-pan), or line it with [parchment](https://shop.kingarthurflour.com/items/baking-parchment-paper-set-of-100-half-sheets).

Sometimes it can be difficult for your mixer to combine very small amounts of ingredients; this is one of those times. If you have a [KitchenAid 7-quart mixer](https://shop.kingarthurflour.com/items/kitchenaid-pro-line-stand-mixer-7-quart), check out their special [beater blade](https://shop.kingarthurflour.com/items/kitchenaid-flex-edge-beater-7-quart) with flexible silicone scraper edge; it helps.

Combine the brown sugar, baking soda, salt, and butter, and mix until smooth.

Mix in the vanilla and almond extracts, egg, and almond flour, stirring to combine. Scrape the bottom and sides of the bowl, then mix for 1 minute at medium speed. Stir in the chocolate chips.

Scoop the dough by the tablespoonful onto the prepared baking sheet; a level [tablespoon cookie scoop](https://shop.kingarthurflour.com/items/tablespoon-cookie-scoop) works well here.

You can place them fairly close together (about 1 1/2" apart) on the baking sheet; they won't spread much.

Gently flatten the cookies to about 3/8" thick, about 2" diameter. Now they're a bit closer together — which is OK spread-wise, so long as there's still at least 1" between them.

Flatten cookies to size easily using a drinking glass with a 2" bottom diameter. To prevent sticking, dip the glass in granulated sugar between cookies.

The cookies will have a light coating of sugar from the flattening process. If you're a fan of salty/sweet desserts, consider adding a pinch of [flaked sea salt](https://shop.kingarthurflour.com/items/maldon-sea-salt-85-oz) atop the cookies before baking.

Bake the cookies for 9 to 12 minutes, until their edges are starting to gently brown. You don't want to overbake these cookies; they'll be dry.

Remove the cookies from the oven. Allow them to cool on the pan for 2 minutes, then carefully transfer them to a rack to cool completely. Store well-wrapped at room temperature for several days; freeze for longer storage.

One aspect of these cookies that's provoked a bit of dissension among you bakers posting reviews is their sweetness. For some, they're just sweet enough; for others, the sweetness is just too understated.

The original-recipe cookies (left) don't spread quite as much as the cookies with added sugar (right). The higher-sugar cookies also develop a slightly crackly appearance. Both versions are soft and chewy; both are tasty. More or less sugar is strictly personal preference.

If you fall in the latter camp, try this: increase the brown sugar to 1/2 cup (106g). And to help temper the added sweetness, increase the salt to 1/2 teaspoon. Bake as directed.