***Gluten Free Double Chocolate Cookies***

2 1/3 cups almond flour

2 T. cornstarch

¼ cup cocoa powder

¾ tsp. baking soda

¼ tsp. salt

½ cup chocolate chips

½ cup honey (or maple, agave or corn syrup)

1-2 T. water

Combine all ingredients and mix until a sticky dough forms. Scoop onto paper lined pans. Press down slightly. Bake at 350 for 12 – 15 minutes (depending on size). Should be slightly doughy in center. Cool.