Almond Butter Chocolate Chip Cookies

2 1/2 cup flour
1/2 tsp. baking powder
1/2 tsp. baking soda
1 tsp. salt
1 tsp. cinnamon
16 tbsp. (2 sticks) unsalted butter, softened
1 cup brown sugar
1 cup granulated sugar
1 cup almond butter
2 large eggs
2 tsp. vanilla
1 cup dark chocolate chips

Preheat oven to 350 F. Mix dry ingredients (except chocolate chips) and set aside.

Beat butter until creamy, add the sugars and beat until fluffy, approximately 3 minutes. Beat in almond butter and vanilla until well mixed. Then add the eggs and finish mixing till homogenous.

Slowly mix in the dry ingredients scraping the bowl as necessary. Once the dry ingredients are incorporated stir in the chocolate chips. Drop by rounded tablespoons on a parchment lined cookie sheet. Leave plenty of space as the cookies spread. Bake 12 - 15 minutes. Let cool slightly before serving.