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## Greenwich Entrepreneurs Launch New Cookie Company

by Georgette Gouveia



Real Cookies are gluten- and grain-free and Greenwich-based.  
Courtesy Real Cookies.

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### Let's face it: We're all Cookie Monsters. But we also want to eat food that is healthy and flavorful.

**L**et's face it: We're all Cookie Monsters. But we also want to eat food that is healthy and flavorful. Enter, Real Cookies, a new grain-free, gluten-free cookie company founded by Greenwich entrepreneurs Lauren Berger and Marla Felton.

Initially baking cookies for family members with food sensitivities and then taste-testing the results for several years, Berger and Felton eventually settled on a recipe made only with clean ingredients – almond and coconut flour, maple syrup, vanilla, real fruit and dark chocolate. The result? A cookie that they found to satiate those with or without food allergies. Individually packaged, the cookies are kosher, vegan- and paleo-friendly and gluten-, grain-, and dairy-free.

Real Cookies come in chocolate chip, peanut butter chocolate chip, and lemon blueberry. We sampled some recently and found them to be flavorful with a distinctively gritty texture. Real Cookies are online in single serve two-packs (\$3.49) and boxes of 12 single serve packs (\$41.89) at [realcookiesco.com](http://realcookiesco.com).