

GLUTEN-FREE CHOCOLATE CHIP COOKIES

Makes about 4 ½ dozen

2 cups All-Purpose Gluten-Free Flour Blend (recipe follows)
¼ cup almond flour
1 teaspoon baking soda
1 cup butter, softened
¾ cup granulated sugar
¾ cup packed light brown sugar
1 teaspoon vanilla extract
2 large eggs
1 (12-ounce) package chocolate chips

Preheat oven to 350°.

In a medium bowl, combine All-Purpose Gluten-Free Flour Blend, almond flour, and baking soda, and set aside.

In a medium bowl, combine butter, granulated sugar, brown sugar, and vanilla. Beat until well combined. Add eggs, one at a time, beating well after each addition.

Stir in flour mixture until well combined.

Stir in chocolate chips until evenly distributed throughout.

Drop cookies by tablespoons onto baking sheet. (Use slightly damp fingers to even out dough for a rounder, prettier cookie.)

Bake 8 to 10 minutes, or until golden brown.

Let cool on baking sheet 2 minutes before transferring to rack.

Note: I add the almond flour to give the cookies an added bit of texture. You can replace it with only the gluten-free flour blend, or if you enjoy a little more texture, (something closer to an oatmeal cookie) add an additional ¼ cup of almond flour.

ALL-PURPOSE GLUTEN-FREE FLOUR BLEND

Gluten-free baking requires the combination of multiple flours in order to arrive at a texture that mimics wheat. I use a kitchen scale when compiling mine, so that it's easier to create it in bulk. The recipes that I post in the future will use this all-purpose mix unless otherwise noted. Happy baking!

45% brown rice flour
15% sweet sorghum flour
15% tapioca starch*
15% cornstarch
5% potato flour (not starch)
3% xanthan gum
2% pectin

**Note: You can replace the tapioca starch with cornstarch. You can also do the reverse, although tapioca can result in a gummier texture.*