

Ultimate Double Chocolate Chip Cookies, GF

Number of Servings: 10

Cook Time: 10 minutes

Ingredients

1 large egg

30g ground golden flax seed

2 tsp vanilla

4 tsp water

pinch of salt approx. just under 1/8 tsp

160g salted butter

150g dark musovado brown sugar (Camino brand is my favourite)

70g sweet rice flour

50g chestnut flour

30g cocoa powder

20g tapioca starch

1/2 tsp gf baking powder

250g good quality chopped chocolate (do half milk and half dark for even more decadent chocolate-ness)

Instructions

In a small sauce pan over medium heat, melt the butter and cook, stirring often until the sediments in the bottom of the pan turn a golden brown. Watch carefully, you want browned butter not burned. remove from heat and let cool while you prepare the rest of the ingredients.

In a small bowl, beat the egg, ground flax, vanilla, pinch of salt and 4 tsp of water and set aside to gel.

In a stand mixer with paddle attachment (or hand mixer) beat the butter and sugar together until creamy. Add the egg mixture. Beat until mixed.

Weigh out the flours, tapioca, cocoa and baking powder, mix well.

Add the the wet ingredients. Beat until the mixture starts to look a little paler and completely smooth.

Scoop the dough into 20 balls onto two parchment lined cookie sheets. Leave 3" between each cookie ball. Lightly press down each ball.

Loosely cover with plastic wrap and let rest at room temperature for an 1-2 hours.

Pre-heat oven to 350 degrees. Bake cookies for 8-10 minutes or until edges are brown the the centre still looks a little under cooked.

Let rest for 5 minutes before transferring to a cooling rack.

These store very well in an airtight container for up to a week.