Gluten Free Oatmeal, White Chocolate & Cranberry Cookies

Number of Servings: 4 doz

Prep Time: 15 minutes

Cook Time: 12 minutes

Ingredients

120g quinoa flour
60g millet flour
90g brown rice flour
100g GF rolled oats or you can use quinoa or buckwheat flakes
1 tsp baking soda
3/4 tsp sea salt, fine
226g unsalted butter, cubed and softened
220g muscovado brown sugar
2 eggs, preferably free-range organic
1 Tbsp good quality vanilla
200g finely chopped walnuts or nut of choice
1 225g pkg GF white chocolate chips or 225g chopped white chocolate
120g dried GF cranberries

Instructions

Preheat oven to 350F

Line cookie sheets with parchment paper. I do two sheets at a time in my oven that holds 1-dozen drops of dough on each pan.

In bowl of stand mixer, or bowl with hand mixer, cream the butter with muscovado sugar until fluffy and light. If you don't have muscovado you can sub with regular brown sugar.

Add eggs one at a time until fully incorporated. Add vanilla and mix in.

Using a scale and a bowl, weigh out all the flours and oats then add the soda and salt.

Pour the dry into the butter mixture and mix in well. Add the chopped nuts, white chocolate and cranberries and stir until well combined.

Using a 2" scoop or teaspoon, drop dough onto parchment lined cookie sheets, keeping a 2-inch space between them for spreading.

Bake for 12 minutes or until lightly golden brown. Transfer to a cooling rack to cool. These keep well in an airtight container for a week. Freeze beautifully.

Recipe inspired by Beatrice Peltre and her book "Le Tartine Gourmande"