

Nut Butter Chocolate Chip Cookies, of course GF too

Number of Servings: 4 doz

Prep Time: 20 minutes

Cook Time: 10-12 minutes

Ingredients

227g unsalted butter or mashed banana

225g organic sugar

150g dark brown or muscovado sugar

250g natural nut butter, like peanut, almond, cashew or nut-free sunflower or pumpkin butter

2 eggs, preferably free range organic

1 tbsp good quality vanilla

84g light buckwheat flour

56g almond flour

56g arrowroot flour

53g flax meal, preferably freshly ground

100g old fashioned gluten free oats or you can sub with quinoa flakes

1-1/2 tsp baking soda

3/4 tsp sea salt

350g gf chocolate chips

Instructions

Pre-heat oven to 350 degrees

In a stand mixer with paddle attachment or bowl with hand mixer, cream the weighed out* butter and sugars until light and fluffy. Add the peanut butter and cream in well.

Add eggs one at a time and cream fully after each one, then add vanilla.

Weigh out all flours, baking soda and salt in a bowl, I zero out after each addition of flour.

Add the flour to the bowl and stir on low until completely combined.

Weigh out the oats and chocolate chips in the same bowl you used for the flours. Add oats and chips and stir until combined.

I use a 2" scoop and do 12 scoops onto a parchment lined cookie sheet.

Bake for 10-12 minutes depending on how soft or firm you like your cookie. I often do half soft and half firm for dunking in my coffee :)

* I place my mixing bowl right on the scale, then zero out, then add the butter, zero out and then add the sugar. You can put the bowl back on the scale after you cream butter and sugar to weigh the nut butter. Way less mess.