

Whole Grain GF Chocolate Chip Cookies

Number of Servings: 12

Cook Time: 12 minutes

Ingredients

1-3/4 cup ATK whole-grain gluten-free flour blend (see recipes page)

1 1/4 tsp baking soda

3/4 tsp xanthan gum

3/4 tsp salt

4 oz or 8 Tbsp unsalted butter, melted and slightly cooled.

2/3 cup brown sugar or muscovado sugar

1/2 cup granulated sugar, I use organic

1 large egg

2 Tbsp whole milk

1 Tbsp vanilla

1 1/4 cups GF chocolate chips

Instructions

Melt butter and set aside.

In a small bowl blend your flour, soda, xanthan gum and salt.

In a large bowl, using a hand mixer, or stand mixer with paddle attachment. Place both sugars in bowl and add butter. Mix well. Add eggs, milk and vanilla.

Add your flour mix. Blend well

Add chocolate chips and mix.

Preheat oven to 350F

Let the dough rest for 30 minutes (this is really important to allow the gluten free flours to hydrate fully).

On two parchment lined cookie sheets, divide into 24, 1 1/2 Tbsp scoops of dough. Let rest 10 minutes, this will firm up the dough so the cookies don't over spread and lose their shape.

Bake 12 minutes, then rotate cookie sheets and bake 1-2 more minutes depending on how chewy you like your cookies :). More time gives a crispier cookie once cooled.

Store in air tight container for up to 3 days.