



Reduced Gluten Chunky Chocolate Chip Cookies

Yield: 3 dozen cookies

Ingredients, at room temperature:

- 1 cup unsalted butter
- 1 cup dark brown sugar
- 1 cup granulated sugar
- ½ tsp salt
- 2 large eggs
- 2 tsp pure vanilla extract
- 3 cups GoodWheat™ Reduced Gluten Flour
- 1 tsp baking soda
- ½ tsp baking powder
- 2 cups chocolate chips or chopped chocolate



Instructions:

- Preheat oven to 300°F.
- Mix butter, sugar, brown sugar, and salt until combined. Add eggs and vanilla. Mix at low for 30 seconds, then at medium for 2 minutes.
- Blend the dry ingredients in a separate bowl, then add to the butter/sugar mixture. Mix at low just until combined.
- Stir in chocolate chips and mix until just evenly distributed in the dough. Scoop dough into 2-3 tablespoon balls and arrange on a lightly oiled baking sheet.
- Bake until cookies start to brown around the edges, about 13 minutes.
- Allow the cookies to cool on the pan for 2 minutes before removing to the cooling rack.

BAKER'S TIP:

Use two baking sheets stacked or a double-layered baking sheet for perfect cookie bottoms.