

Best Ever Chocolate Chip Cookies – Gluten Free



PREP TIME:
15 MINUTES

REFRIGERATION:
4 HOURS

COOK TIME:
10-12 MINUTES

TOTAL TIME:
4 HOURS 22 MINUTES

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Recipe type: Gluten Free / Vegetarian

Yield: 20-24 Cookies

Ingredients:

- 2 ¼ Cup **Gluten Free** – All Purpose Baking Flour (*I use Cup4Cup or King Arthur Brand*)
- ¼ TSP Xanthum Gum
- 1 TSP Baking Soda
- 1 TSP Himalayan Sea Salt
- 4 Oz. Organic Cream Cheese, Room Temperature
- ¾ Cups (12 TBSP) Unsalted Butter, Melted (*Can Substitute Vegan Butter*)
- 1 Cup Packed Organic Brown Sugar
- ½ Cup Organic Granulated Cane Sugar
- 1 ½ TSP Pure Vanilla Extract
- 2 Egg Yolks (Room Temperature)
- 2 Cups Chocolate Chips (*I do 1/2 Dark Chocolate, 1/2 Semi-Sweet Chips*)

Instructions:

1. In medium mixing bowl, whisk flour, Xanthum gum, baking soda & salt.
2. In mixer with paddle attachment, mix both cream cheese and butter until smooth.
3. Add both sugars & mix on medium for about 2 minutes.
4. Add vanilla & egg yolks and mix until well blended.
5. Slowly add in the flour mixture until all combined.
6. Then add chocolate chips.
7. Refrigerate dough for a minimum of 4 hours and up to 4 days.
8. When ready to bake, let sit on counter 30 minutes.
9. **Preheat Oven:** 375 Degrees
10. Line cookie sheets with parchment paper.
11. Scoop cookies so have about 12 per sheet.
12. **Baking Time:** All ovens vary! Start checking around 8 minutes. If you want gooey cookies, take out around 10-12 minutes. If you want crunchier cookies, let bake slightly longer.

Baking Tip: Watch cookies CAREFULLY! They can overbake super-fast!

13. Cool on counter for about 2 minutes and transfer to cooling rack.

Storage Tip: Cookies also freeze well after baking them.

***Try and use all organic ingredients if possible.**

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