

Gluten Free Double Chocolate Chunk Cookies

A Tasty Gluten Free Recipe From ThePeacefulMom.com

INGREDIENTS

2 sticks unsalted butter plus 1 tablespoon
½ cup cocoa powder
2 cups white rice flour
¼ cup cornstarch
2 tablespoons tapioca flour/ starch
1 teaspoon xanthan gum
1 teaspoon salt
1 teaspoon baking soda
½ cup brown sugar
1 ¾ cup sugar
1 whole large egg
1 large egg yolk
2 tablespoons milk
1 ½ teaspoons pure vanilla extract
6 ounces good quality milk chocolate, half cut into ¼ inch chunks, half coarsely chopped (or 1 ½ cups chocolate chips)

INSTRUCTIONS

- In a small sauce pan melt butter over low heat, then add cocoa and stir until combined.
- Pour mixture into a large bowl.
- In a medium bowl, sift together flour, cornstarch, tapioca starch, xanthan gum, salt and baking soda.
- Add both sugars to bowl with butter then mix with a mixer for one minute.
- Add egg, egg yolk, milk and vanilla then mix until combined.
- Slowly incorporate flour.
- Fold in chocolate chunks or chips
- Chill dough for one hour.
- Preheat oven to 350 degrees Fahrenheit.
- Shape dough into rounded tablespoon and place on parchment lined baking sheet two inches apart.
- Bake for five minutes then rotate to other side and bake for an additional five minutes.
- Cool cookies for two minutes on the pan and then move them to a wire rack.

Yield: 2 dozen