

CLASSIC CHOCOLATE CHIP COOKIES

Gluten Free . Dairy Free . Delicious

Crispy on the outside, chewy on the inside, hold together like a dream, these cookies taste as good as the classic childhood treat you know and love without, but without the allergens!

Ingredients

- 2 1/2 cups Namaste gluten free all-purpose flour blend
- 1/4 cup potato starch
- 1 cup dairy free butter spread (like soy free Earth Balance)
- 1 cup packed light brown sugar
- 1/2 cup sugar
- 2 teaspoons pure vanilla extract
- 2 teaspoons white vinegar
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/2 cup (or more) top allergen free chocolate chips

Notes

- Swap out cornstarch for potato starch if desired.
- If you're not gluten free, use regular bleached all-purpose flour instead.
- Add more chocolate chips if you prefer a more chocolate-heavy cookie.

Method

1. Preheat the oven to 350 degrees Fahrenheit. Line two cookie sheets with parchment paper and set aside.
2. Cream together buttery spread and sugars in a large electric mixer. Whip on high until the mixture is well combined and smooth.
3. Add the vanilla extract, vinegar and salt. Stir to combine.
4. Add the baking powder, baking soda and potato starch. Stir on low until absorbed.
5. Add the gluten free flour blend 1/2 cup at a time, stirring until the flour is completely absorbed between additions.
6. Once the flour is completely absorbed, add the chocolate chips. Stir to combine.
7. Scoop dough into 2 Tablespoon portions; roll the dough between your hands to smooth the dough ball.
8. Bake for 10-12 minutes, or until the cookies are set on top and golden brown on the bottom.
9. Remove from the oven, then let the cookies sit on the pan for 2 additional minutes. Then remove the cookies from the pan and let cool completely on a wire rack.
10. Store in an airtight container.

