

# Gluten-Free Choc Chip Cookies

Being on a [gluten-free](#) diet can be really challenging, especially when you miss out on the humble pleasures of fresh homemade baked goodies. These gluten-free choc chip cookies are the ideal way to spoil yourself, without enduring any gluten-related side effects! Thin, crispy, and slightly chewy, this is the chocolate chip cookie you've been waiting for.

## Ingredients:

- 2  $\frac{1}{4}$  cups almond flour
- $\frac{1}{2}$  cup white sugar
- $\frac{1}{2}$  cup brown sugar
- $\frac{1}{2}$  tsp bicarbonate of soda
- $\frac{1}{2}$  tsp baking powder
- 1 tsp salt
- 75g butter – softened
- 1 large egg
- 1 tsp vanilla essence
- 150g chocolate chips

## Instructions:

1. Preheat the oven to 160 degrees and grease 2 baking sheets.
2. In a bowl, whisk together the almond flour, bicarbonate of soda, baking powder and salt, and keep aside.
3. In another deeper bowl, using an electric mixer, cream

the butter.

4. Add the 2 different sugars to the butter and beat together until the mixture becomes creamy.
5. Add the egg and vanilla to the sugar and butter mixture. Beat until thickened and fluffy, approximately 1 -2 minutes.
6. Add the almond flour mixture to the creamed mixture and mix gently until just blended. The dough will be very soft.
7. Stir in the chocolate chips.
8. Scoop about 2 tablespoons of the mixture at a time and using your hands, roll into a ball. This should create a ball about the size of a golfball.
9. Place each ball onto the greased baking sheet spacing them about 6 – 7cm apart. They will spread a lot while baking so be sure to leave enough space between each ball to prevent them from sticking together.
10. Bake in the oven for approximately 15 – 20 minutes or until the cookies are lightly brown around the edges and the biscuits are puffed in the centre.
11. Remove from the oven and let cool in the tray for about 2 minutes. If you try and remove them too soon they will break apart.
12. Once cooled and hardened slightly, use a spatula to transfer the cookies to a wire rack to cool down completely.
13. Enjoy your [gluten-free](#) choc chip cookies!