



Classic Grain Free Chocolate Chip Cookies

Gluten-Free & Grain-Free

Ingredients

- 240g Otto's Cassava Flour
- 1 tsp baking soda
- 1 ½ tsp kosher sea salt (reduce to 1 tsp if using regular sea salt)
- 2 sticks (1 cup) unsalted grass-fed butter at room temperature
- ¾ cup organic cane sugar
- ¾ cup firmly packed organic light brown sugar
- 2 eggs
- 1-2 tsp vanilla
- 1 cup chocolate chips or to taste

Instructions

1. Preheat your oven to 350 F.
2. In a medium bowl, combine flour, baking soda and salt.
3. In a separate large bowl, cream butter, brown sugar and cane sugar with a hand mixer until light and slightly fluffy (a stand mixer would work too).
4. Add in the eggs and vanilla extract and incorporate well.
5. Add in the flour mixture and stir briefly by hand so you don't get covered in flour. Finish with hand beater till mix is well incorporated.
6. Once everything is well combined, stir in the chocolate chips.
7. Drop rounded tablespoons of batter onto a baking sheet. No need to press on them unless you have stored dough in your refrigerator. They'll spread on their own.
8. Bake for 9-12 minutes until golden. Let them sit on the baking sheet for a few minutes before transferring to a wire rack to cool.

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