

Gluten Free Chocolate Chip Cookies

By Meghan Oricchio

These chocolate chip cookies are so good, you can't tell they're gluten free!

Servings: Approx. 36

Prep Time: 2 hr

Bake Time: 9 min

Ingredients:

Dough

- 1 cup (2 sticks) unsalted butter, room temperature (224 grams)
- 1/2 cup sugar (100 grams)
- 1 1/4 cup dark brown sugar (210 grams)
- 1/2 cup cream cheese (80 grams)
- 2 large eggs, room temperature
- 2 teaspoons vanilla extract
- 1 1/2 teaspoons baking powder
- 3 cups Caputo Gluten-Free Flour (328 grams)
- 1 teaspoon salt (6 grams)
- 1 1/2 cups semi-sweet chocolate chips (12 oz)



Instructions:

1. Preheat your oven to 350 degrees F.
2. In your mixing bowl, cream together the butter and sugars until fluffy. (In a Kitchenaid, use your paddle attachment).
3. Add the cream cheese and beat until it is fully combined.
4. Add the eggs one at a time until combined, followed by the vanilla extract.
5. In a separate bowl, whisk together the baking powder, Caputo Gluten Free Flour, and salt.
6. Add the chocolate chips and refrigerate the dough until it is firm (1-2 hours).
7. Scoop and bake at 350 degrees F for 5-9 minutes depending on size.

Tips:

- Place dough in parchment paper and roll it into a log before refrigerating. Then, just cut and bake!