

egg-free

CHOCOLATE CHIP cookies



1 package 1-2-3 Gluten Free® Chewy Chipless Scrumdelicious Cookie Mix
2 sticks unsalted butter, softened or unsalted margarine or shortening
2 Tbsp. ground flaxseed + 6 Tbsp. tepid water*
1 tsp. pure vanilla extract
2 cups chocolate chips

- ① Preheat oven to 375° F. Line 2 cookie sheets with parchment paper or Silpat®.
- ② In small bowl, mix together flax seed and water and set aside. Put butter/margarine/shortening into bowl of mixer with paddle attachment. Beat until well blended. Add approximately ½ cup of 1-2-3 Gluten Free® Chewy Chipless Scrumdelicious Cookie Mix and mix until well blended.
- ③ Add flaxseed/water mixture, vanilla and remainder of 1-2-3 Gluten Free® Chewy Chipless Scrumdelicious Cookie Mix. Mix until well blended.
- ④ Using spatula, fold in chocolate chips.
- ⑤ Using teaspoon, scoop out dough for each cookie and place onto cookie sheet.
- ⑥ Bake for approximately 8 minutes, or until cookies are just slightly golden brown. Cooking times may vary with different appliances.
- ⑦ Cool on baking sheet for approximately 3 minutes, then carefully remove cookies with spatula to completely cool on wooden board or cooling racks.
- ⑧ Once completely cool, put cookies in air tight container.

**Commercial egg replacers can also be used with this product.*



www.123glutenfree.com

© 1-2-3 Gluten Free, Inc., 2009