

FROM CARLY'S KITCHEN

The Best Chocolate Chip Cookies

This is my family's favorite cookie recipe that we love to enjoy especially during the fall & winter months with a warm cozy drink! We typically quadruple the recipe to have extra dough ready in the freezer to pull out & bake when guests come!

COOK TIME: 12 MINS

ingredients

SERVINGS: 18-24 COOKIES

1 STICK BUTTER (1/2 CUP)

1 TBSP MILK

3/4 CUP BROWN SUGAR

1/4 CUP WHITE SUGAR

1 EGG

2 TSP VANILLA

1 1/3 CUP GF ALL-PURPOSE FLOUR

1/4 CUP ALMOND FLOUR

1 TSP BAKING SODA

1/2 TSP SALT

1 CUP CHOCOLATE CHIPS

SEA SALT FOR SPRINKLING

directions

In a medium bowl, whisk together the gluten-free flour, almond flour, baking soda and salt until evenly combined. Set aside.

Melt butter in a saucepan over medium heat. Once melted, whisk constantly. The butter will begin to foam, then after a couple of minutes it will begin to brown on the bottom of the pan. Turn off the heat as soon as the solids turn brown & the butter gives off a nutty aroma. Pour into a glass mixing bowl.

Add the milk, brown sugar and white sugar. Whisk to combine. Add the egg and vanilla and whisk until smooth and creamy. Using a rubber spatula, mix in the dry ingredients until well combined. Stir in the chocolate chips.

Cover the bowl and let sit for 30 minutes. Preheat the oven to 350F. Scoop the cookie dough (approx. 2 Tbsp of dough per cookie) and place a few inches apart on the baking sheets. Bake for 10-12 minutes, until golden and the center is set.

Let cool 5 minutes then transfer to a wire rack to continue cooling. Enjoy!