

THE SECRET OF GLUTEN-FREE CHOCOLATE CHIP COOKIES

HEALTH QUEST 365





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Gluten-free snacks isn't just for certain people! It's a common misconception that going gluten-free means you can never eat tasty treats like cookies again. But, this just isn't true at all because there are tons of alternatives available in stores today. You just have to find out the best substitute ingredients.

Luckily, we can teach you the secret to making the perfect gluten-free chocolate chip cookies.

ACTIVITY SHEET

The Health Quest 365 Checklist On Gluten-Free Cookies

Discovering The Secrets of Gluten-free Chocolate Chip Cookies

Browned butter to elevate the taste of the cookies.

The perfect gluten-free flour

Almond flour

Rice flour

Tapioca flour

Purpose gluten-free flour

Reminder: You can also combine them to find the best flour mixture for your cookies!

Enough rest time for your cookie dough before baking it.

Brown sugar instead of white granulated sugar.

A dash of vanilla extract to elevate the taste.

The perfect chocolates for your cookies

Type:

Chocolate chips

Chopped chocolate

Flavor:

Semi-sweet chips

Bittersweet chips

Dark chips



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