



THE J.M. SMUCKER Co

The Ultimate Gluten Free Chocolate Chip Cookie

Prep Time Cook Time Serves Difficulty

15 mins 14 mins 48 N/A

Ingredients

- 1 cup butter, softened
- 3/4 cup packed brown sugar
- 1/2 cup granulated sugar
- 2 eggs
- 2 tsp vanilla extract
- 2 1/4 cups Robin Hood® Gluten Free Flour Blend

Robin Hood® Gluten Free All Purpose Flour Blend

- 1 tsp baking powder
- 1 tsp baking soda
- 1/2 tsp salt
- 1 1/2 cups semi-sweet chocolate chips

Directions

Step 1:

Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.

Step 2:

Beat butter and sugars in a large bowl of an electric mixer until well combined.

Step 3:

Add eggs, one at a time, beating well after each addition. Add vanilla.

Step 4:

Combine flour blend, baking powder, baking soda and salt in a separate large bowl. Stir dry ingredients well. Add to butter mixture. With mixer on low speed, beat until dry mixture is well blended. Add chocolate chips.

Step 5:

Place dough by 1 ½ tbsp (22 mL), 2" (5 cm) apart on prepared baking sheets. Press dough down slightly. Bake in preheated oven, 12 to 14 minutes. Cool on wire cooling rack.

Images

