THE J.M. SMUCKER Co

Gluten Free Double Chocolate Cookies

Prep Time	Cook Time	Serves	Difficulty
15 mins	10 mins	45	N/A

Ingredients

- 3/4 cup (175 mL) All Vegetable Shortening
- 1/2 cup (125 mL) butter, softened
- 3/4 cup (175 mL) granulated sugar
- 3/4 cup (175 mL) packed brown sugar
- 2 eggs
- 1 tsp (5 mL) vanilla extract
- 1 3/4 cups (425 mL) **Robin Hood®** Gluten Free Flour Blend

  Robin Hood® Gluten Free All Purpose Flour Blend

- 1 1/4 cups (300 mL) cocoa powder
- 2 tsp (10 mL) baking soda
- 1 cup (250 mL) semi-sweet chocolate chips

Directions

Step 1:

Preheat oven to 350ºF (180ºC). Line cookie sheets with parchment paper.

Step 2:

Beat shortening, butter and sugars until creamy. Beat in eggs and vanilla.

Step 3:

Combine flour blend, cocoa powder and baking soda in a separate large bowl. Beat into egg mixture. Add chocolate chips.

Once the mixture has been beaten, your little ones can easily join in by tossing in some chocolate chips.

Step 4:

Roll in 1” (2.5 cm) balls. Flatten slightly. Place on prepared cookie sheets, about 2” (5 cm) apart.

Your little ones can help out by rolling the mixture into balls and then giving them a little squish onto the pan.

Step 5:

Bake 8-10 minutes. Cookies should still be soft in centre. Let cool on baking sheet for 3-5 minutes. Remove, cool on wire rack.

Images

