



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 (250 mL) butter, softened
- 3/4 cup (175 mL) packed brown sugar
- 1/2 cup (125 mL) granulated sugar
- 2 eggs
- 2 tsp (10 mL) vanilla extract
- 2 1/4 cups (550 mL) **Robin Hood®** Gluten Free Flour Blend

Robin Hood® Gluten Free All Purpose Flour Blend

- 1 tsp (5 mL) baking powder
- 1 tsp (5 mL) baking soda
- 1/2 tsp (2 mL) salt
- 1 1/2 cups (375 mL) 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 1/2 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.

For a crunchy texture and additional flavour, roll the cookie dough in a mixture of sugar and cinnamon; 1/2 cup (125 mL) sugar and 1/2 tsp (2 mL) cinnamon.

Images

