



Gluten-Free Chocolate Chunk Cookies

Deliciously thick chocolate chunk cookies with the perfect balance between chewy and crisp. Best enjoyed slightly warm for the classic fresh-out-of-the-oven flavor and melty chocolate-y goodness we all know and love.

Makes: 24 cookies

Prep Time: 15 minutes

Chill Time: 1 hour

Cook Time: 14 minutes

Ingredients:

11 oz. superfine white rice flour

1.25 oz. corn starch

0.5 oz. tapioca starch/flour

1 t. salt

1 t. xanthan gum

1 t. baking soda

8 oz. unsalted butter, melted

10 oz. light brown sugar

2 oz. granulated sugar

1 egg

1 egg yolk

2 T. milk

2 t. vanilla extract

1 (12-oz.) bag of semisweet or dark chocolate chunks

Directions:

1. Combine white rice flour, corn starch, tapioca starch, salt, xanthan gum, and baking soda in a large mixing bowl.
2. Add melted butter, light brown sugar, and granulated sugar to the bowl of a stand mixer fitted with the paddle attachment. Cream together on medium speed until smooth, about 1 minute. Add the whole egg, egg yolk, milk, and vanilla to the mixer and beat on medium speed until combined, about 1 minute.
3. While the mixer is still running, gradually spoon the flour blend. Mix until fully incorporated.
4. Remove bowl from mixer and fold the chocolate chunks into the cookie dough using a spatula. Cover the bowl with plastic wrap and refrigerate for about an hour.
5. Preheat the oven to 375°F. Form the dough into 2 oz. balls and place on a parchment-lined baking sheet. Bake for 14 minutes, rotating the pans and switching between oven racks after 7 minutes.
6. Allow cookies to cool. Enjoy slightly warm or store fully cooled cookies in an airtight container ♥