

# DARN DELICIOUS GLUTEN FREE CHOCOLATE CHIP COOKIES

## Ingredients:

- 3 cups gluten free mix
- 1 Teaspoon Salt
- ½ Teaspoon Baking Powder
- ½ Teaspoon Baking Soda
- 2 Sticks Softened Butter
- ¾ Cup Packed Brown Sugar
- ¾ Cup Sugar
- 2 Large eggs
- 1 Teaspoon vanilla
- 2 Cups chocolate Chips



## Directions:

### Two Nights Before....

- 1. Combine the dry ingredients in a bowl and whisk together.
- 2. Using a stand mixer combine the soft butter and both sugars until creamy.
- 3. Add in the eggs and mix until thoroughly combined, mix in the vanilla.
- 4. Slowly add in the flour a scoop at a time and mix thoroughly. Fold in the chocolate chips.
- 5. Cover and refrigerate for 2 days. Yes it's worth it, trust me.

### Ready to bake .....

- 6. Remove the dough 2-3 hours prior to baking. Preheat oven to 350 Degrees F.
- 7. Using a cookie scooper, scoop out onto the baking sheet and press lightly with your fingers. They spread out a bit.
- 8. Bake for approx. 12 minutes (rotating half way through), the edge will become golden. Allow cookies to rest on the baking sheet for 10 minutes prior to moving them to a cooling rack. (Really important to let cool prior to moving it helps make them more solid)

