

# Dam Delicious Gluten Free Chocolate Chip Cookies



## DIRECTIONS

### 2 days 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. Add in the eggs and mix until thoroughly combined, mix in the vanilla.
3. Slowly add in the flour a scoop at a time and mix thoroughly. Fold in the chocolate chips.
4. Cover and refrigerate for 2 days. Yes it's worth it, trust me.

### When Ready to Bake....

5. Remove the dough 2-3 hours prior to baking if you remember. Preheat oven to 350 Degrees F.
6. Using a cookie scooper, scoop out onto the baking sheet and press lightly with your fingers.
7. 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.

## 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



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