

Gluten Free Chocolate Chip Cookies - contains butter

Number of students: 25

Butter 1 cup
Sugar 2 cups
Brown Sugar ½ cup
Vanilla 1 tsp
Baking Soda 2 tsp
Baking Powder 2 tsp
Gluten Free Flour 2 cups
Brown Rice Flour 1½ cups
Salt ½ Tbsp
Flax Meal 1 Tbsp
Applesauce ⅓ cups
Chocolate Chips 1½ cups

Directions:

- ***Preheat oven to 350°--be sure oven is properly preheated before cooking!***
- If making a large batch of cookies, set up the big metal mixing bowl in the portable stand.
- Beat softened butter and sugar by hand using a wooden spoon until **light and fluffy**. Add vanilla and **blend well**. (Using gloved hands may be helpful) *You will need to beat/blend for upwards of 15-30 mins!*
- In a separate bowl, using the wire whisk, mix flours, baking soda, baking powder, flax meal (*ensure it is very well ground*) and salt together.
- Add the dry ingredients to the wet and work together, using double spoons or your clean hands to form a stiff cookie dough. Add the applesauce (as much as needed) to make the dough more smooth and cake-like.
- Add chocolate chips and mix well again.

- Use the ice cream scoops from the baking drawer to make consistent sized cookies. Place on *lightly greased* cookie sheets. Flatten the cookies a bit if need be. Sprinkle *lightly* with sugar.
- Bake for 12 min. then check to see that cookies are nicely brown and bottoms are separated from pan. If not, bake for 5 more minutes.