

Free sample recipe from The Sneaky Chef
<http://www.thesneakychef.com>



GLUTEN-FREE CHOCOLATE CHIP COOKIES

My gluten-free friend and personal fitness trainer, Larysa, came for lunch recently and I served her these GF cookies. She hadn't eaten a good chocolate chip cookie since she went off gluten and wheat years ago. As she reached for her third cookie, she said, "yum! the store-bought GF cookies taste sandy and gritty, but these are sooo good!" Every time we train together, I re-stock her freezer with a fresh batch.

Makes about 2 dozen

1 cup GF Flour Blend

1/2 teaspoon baking soda

1/2 teaspoon salt

8 tablespoons unsalted butter (*substitute a trans-fat-free non-dairy margarine if dairy allergy)

1/4 cup sugar

1/4 cup brown sugar, packed

2 egg yolks

1 teaspoon pure vanilla extract

1/4 cup White Bean Puree

1/2 cup semi-sweet chocolate chips (*use non-dairy chocolate chips if dairy allergy)

Preheat oven to 350 degrees. Remove butter from refrigerator to let soften.

In a large bowl, whisk together GF Flour Blend, baking soda, and salt. Set aside.

In the bowl of an electric mixer, beat butter and both sugars until creamy. Beat in egg yolks, vanilla, and White Bean Puree. Add dry ingredients and mix on low speed. Stir in chocolate chips. Make small cookies by dropping heaping teaspoonfuls, spaced about an inch apart, onto nonstick or parchment-lined baking sheets. Spray tops of cookies lightly with oil and flatten with the back of a spatula.

Bake for 16 to 18 minutes or until golden brown. Let cool on a metal rack.

Store cookies in airtight container at room temperature.

Nutritional Information

Serving size: 1 (23g); Calories: 100; Total Fat: 5.3g; Fiber: 0.6g; Total Carbohydrates: 12.3g; Sugars: 6.3g; Protein: 1.1g; Sodium: 78mg; Cholesterol: 25mg.

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