



# CHOC CHIP COOKIES

This weeks recipe of the week comes to us from [Janine's Gluten Free Kitchen](#). A delicious and easy to make choc chip cookie that is gluten free with an option for vegan. We'll trust you'll enjoy this one.

**Serving size:** 12 large cookies

## Ingredients:

1/2 cup *coconut flour*

1 teaspoon *gluten free baking powder*

1/4 teaspoon *salt (optional)*

85 grams of *nuttelex (or vegan butter)*

150g of *coconut sugar*

100g of *almond butter* (not too runny)

2 teaspoons of *vanilla essence or extract*

2 *free range eggs*

200g *dairy free chocolate chips*

## Fleggs (if not using eggs)

1 tablespoon *golden flax meal*

3 tablespoons *hot water*

## Method:

In a medium mixing bowl, stir together the coconut flour, baking powder and salt.

In a large mixing bowl with an electric hand mixer or using a stand mixer, beat together the nuttelex, sugar and vanilla at medium speed until well combined, whitish and creamy. This should take between 1 and 2 minutes.

Add the nut butter and mix for another 20 seconds.

Add the eggs one at a time and beat on low until well mixed. If you're using a flax egg this is also when you add it.

Stir in the flour mixture until well combined, going slowly to prevent spillage.

Remove from the mixer (if using one) and stir in all the chocolate chips only until they are just incorporated (don't over stir).

Put the cookie dough in the fridge and let chill for about 1-2 hours or until the dough is firm.

Preheat the oven to 170°C and line a large baking tray with baking paper.

Using an ice-cream scoop, scoop out 12 cookie doughs. The scoop should be filled well but flat to get the same size cookies. If you don't have a scoop, roll the dough into a log and cut 12 even pieces. Then roll them into balls and place evenly on the tray. With both ways you want to flatten the cookies a little as they don't spread much.

Bake for 15-20 minutes or until the cookies are a nice golden brown colour. They'll be soft when they come out of the oven, but will continue to cook as they cool down.

If you prefer a firmer, crunchy cookie, continue to bake for another 10 minutes on a slightly lower temperature so they don't burn.

Allow to cool completely on the baking tray and store in an airtight container trying not to eat them all at one.

#### *Method for Fleggs*

Mix the golden flax meal with the hot water. Let rest for 5 minutes to thicken. Note that you can NOT just throw some flax meal in the batter. You've got to mix the flax with the water separately.

Enjoy!

**Gluten Free | Dairy Free | Vegan Option**

***To see more from Janines Gluten Free Kitchen visit her [Utube channel here](#)***