

GLUTEN-FREE DOUBLE CHOCOLATE COOKIES



This week's recipe of the week has been shared by store owner Denise. Deliciously chewy Gluten-free Double Chocolate Cookies. Quick and easy to make and scrumptious to eat!

Makes: 35

Ingredients:

125g *gluten-free dark chocolate buttons*

100g *butter*, chopped

2 cups *gluten-free flour*

3/4 cup *brown sugar*

2/3 cup *caster sugar*

1/4 cup *cocoa powder*

1 tsp *bi-carb soda*

2 *eggs*, lightly beaten

1 tsp *vanilla extract*

150g extra *dark chocolate buttons*

Method:

Preheat oven to 160C or 140C fan-forced. Line 3 large baking trays with baking paper.

Stir the 125g chocolate buttons and butter in a small saucepan over low heat until smooth. Set aside to cool slightly.

Whisk the flour, combine sugar, cocoa powder, and bicarb soda in a large bowl until well combined. Stir in the egg and vanilla, then the chocolate mixture until combined. Stir in the extra 150g chocolate buttons.

Roll 1-tbsp portions of cookie mixture into balls.

Place about 5 cm apart on prepared trays and press to flatten to 4cm wide.

Bake for 15 mins.

Set aside on trays to cool.

Note: For a spicy addition add 1/4 chopped naked uncrystallised ginger with the chocolate chips.

Enjoy!