

Gluten Free & unbelievably more-ish Choc Chip Cookies

(super easy, vegan, FODMAP friendly, grain free)



Your 'handling' time: 15 minutes



Cook Time: 12-15mins



Serving: 20-25 cookies

Ingredients

250g salted dairy or vegan butter* cold, cut into small pieces

125g organic raw sugar

25g brown sugar (light or dark either is fine)

1 tsp vanilla bean paste

300g Gluten Free Bread Mix

150-200g dark 70% vegan choc chips

Maldon Sea Salt or Pink Salt Flakes for sprinkling

NOTE: 1 egg may be added, if desired



Make ahead 'freeze & bake': Dough logs can be made ahead, tightly wrapped in plastic, up to 1 week in the fridge, or 1 month in the freezer.

Cooking Method

- Beat the butter, sugars, and vanilla with an electric mixer or whisk by hand until pale in colour, scraping down bowl as needed
- Add flour and mix until well combined
- Add choc chips and mix thoroughly
- Mixture may look crumbly, do not panic!
- Option 1: Chill dough for 30-45mins, then you can roll the dough into walnut size balls and place directly an inch apart onto baking tray lined with non-stick baking paper. Use your fingers or fork to flatten the cookie balls a little, and sprinkle each with a few flakes of salt, ready to bake.
- Option 2: Divide mixture into two halves on two sheets of non-stick baking paper and use your hands to form mixture into log shapes about 5cm in diameter or smaller if you prefer. Chill until totally firm, about 2 hours.
- Take your chilled logs out of the fridge and using a sharp serrated knife, cut logs into 1.25cm thick rounds. This can be a little tricky as there are bits of choc chips so if the mixture crumbles a little, just use your fingers to gently squeeze the cookie together to keep it from breaking if needed.
- Arrange cut cookie slices on prepared sheets one inch apart (won't spread much) and sprinkle each with a few flakes of salt.
- When you're ready to bake the cookies, heat your oven to 175C fan forced.
- Line one or two large baking tray with non-stick baking paper.
- Bake for 12mins (chewy) to 15 (crunchy) minutes, or until the edges are just beginning to be golden brown.
- Let cool slightly before transferring the cookies onto wire racks to cool, cookies will crisp up as they cool. Baked cookies will keep in an airtight container for 5 days.

Please note: frozen or chilled log needs to thaw, until it feels soft prior to cutting. If it is difficult to cut or crumble too much, it is too cold!

