



Chewy Chocolate Chip Cookies (Gluten-Free Recipe*)

Gluten free chocolate chip cookie recipe!
Make America's favorite chocolate chip
cookies in a way that everyone can enjoy.

45 min. **1:25**

prep time total time

3 1/2 dozen cookies

- 2 1/4 cups** Gluten-Free Flour Blend (see below)
- 1 teaspoon** gluten-free baking powder
- 1 teaspoon** baking soda
- 1/2 teaspoon** salt
- 1/4 teaspoon** xanthan gum
- 3/4 cup** **Land O Lakes® Butter**, softened
- 3/4 cup** firmly packed brown sugar
- 1/2 cup** sugar
- 2** **Land O Lakes® All-Natural Eggs**
- 2 teaspoons** gluten-free vanilla
- 1 (12-ounce) package (2 cups)** gluten-free semi-sweet chocolate chunks or chips

Directions

Heat oven to 375°F. Combine flour blend, baking powder, baking soda, salt and xanthan gum in medium bowl. Set aside.

Combine butter, brown sugar and sugar in large bowl. Beat at medium speed, scraping bowl often, until creamy. Add eggs and vanilla. Continue beating, scraping bowl often, until well mixed.

Reduce speed to low. Beat, gradually adding flour mixture, until well mixed. Stir in chocolate chips.

Drop dough by rounded tablespoonfuls, 2 inches apart, onto ungreased cookie sheets. Bake for 9 to 12 minutes or until light golden brown. (DO NOT OVERBAKE.) Let stand 1 to 2 minutes. Remove from cookie sheets.

Gluten-Free Flour Blend. To make flour blend, combine 2 cups rice flour, 2/3 cup potato starch, 1/3 cup tapioca flour and 1 teaspoon xanthan gum. Use appropriate amount for recipe; store remainder in container with tight-fitting lid. Stir before using.

**This recipe was developed using alternative flours and other products labeled as "gluten-free". To date, the FDA and USDA have not defined the term "gluten-free." Therefore, to the best of our knowledge, the ingredients in our Process Cheese (example: American Process Cheese) and our natural dairy products (examples: natural cheese and butter) do not contain gluten.*

Recipe Tip

Learn about gluten-free baking.

Read more about this recipe on [Recipe Buzz® Blog](#).

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Nutrition Facts (1 cookie)

Calories: 130	Fat: 6g
Cholesterol: 20mg	Sodium: 100mg
Carbohydrates: 18g	Dietary Fiber: 1g
Protein: 1g	

How Did This Recipe Work Out for You?

Please return to landolakes.com to rate and review this recipe.

Your comments and suggestions are appreciated by others.

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