

Gluten-Free Chocolate Cookies

INGREDIENTS

1. 2 cups semisweet chocolate
2. 3/4 cup plus 2 tablespoons of America's Test Kitchen GF flour blend or 3/4 cup of King Arthur GF blend
3. 1/4 cup unsweetened cocoa powder
4. 1/2 teaspoon baking soda
5. 1/2 teaspoon salt
6. 1/4 teaspoon xanthan gum
7. 3/4 cup packed light brown sugar
8. 1/4 cup granulated sugar
9. 2 large eggs
10. 5 tablespoons melted coconut oil
11. 2 tablespoons melted and cooled butter
12. 1 teaspoon vanilla
13. 1/2 teaspoon of instant espresso or 1 teaspoon of instant coffee
14. 1 cup bittersweet chocolate (chips or chopped)

INSTRUCTIONS

1. Melt semisweet chocolate in double boiler and let cool slightly.
2. In separate bowl, whisk together flour blend, cocoa, baking soda, xanthan gum and salt and set aside.
3. Blend sugars, eggs, oil, butter, vanilla and espresso/coffee until creamy then mix in cooled chocolate. Fold in flour mixture with spatula until soft dough forms. Mix in bittersweet chocolate pieces. Cover bowl and let rest for 30 minutes. (This step is very important as it helps gritty rice flour absorb fat).
4. Preheat oven to 350 degrees. Line baking sheet with parchment paper and scoop 2 tablespoons of dough onto sheet for each cookie about 2 inches apart. Bake for 12-14 minutes, rotating baking sheet half way through.
5. Remove from oven and let cool on rack for 5 minutes. Cookies are best eaten within 2 days and are best kept in airtight container at room temp.