



Gluten-Free Chocolate Chip Cookies



Nestlé-style recipe adapted with
King Arthur Gluten-Free Measure for Measure Flour



INGREDIENTS

- ☐ 2 1/4 cups King Arthur Gluten-Free Measure for Measure Flour
- ☐ 1 teaspoon baking soda
- ☐ 1 teaspoon salt
- ☐ 1 cup (2 sticks) butter, softened
- ☐ 1/2 cup granulated sugar
- ☐ 1 cup packed brown sugar
- ☐ 1 teaspoon vanilla extract
- ☐ 2 large eggs
- ☐ 1 2/3 cups dark chocolate morsels
- ☐ 1 cup chopped nuts (optional)

☐ Step 1

Preheat oven to 375°F. Line baking sheets with parchment paper.

☐ Step 2

Whisk together the gluten-free flour, baking soda, and salt in a small bowl. In a large mixing bowl, beat butter, granulated sugar, brown sugar, and vanilla until creamy. Add eggs one at a time, beating well after each addition. Gradually mix in the flour mixture. Stir in chocolate morsels and nuts, if using. Let the dough rest 20 to 30 minutes so the gluten-free flour can fully hydrate.

☐ Step 3

Drop by rounded tablespoons onto prepared baking sheets. Bake 9 to 11 minutes, or until golden brown around the edges. Cool on the baking sheet for 2 minutes, then transfer to a wire rack to cool completely.



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Tips*

- ♥ Resting the dough helps improve texture and reduces grittiness.
- ♥ For thicker cookies, chill the rested dough 15 to 20 minutes before baking.
- ♥ Do not overbake; gluten-free cookies set up as they cool.