



GLUTEN-FREE RECIPE

Ingredients

2 cups almond flour (Honeyville)
 1/4 cup coconut flour (Bob's Redmill)
 1 teaspoon baking soda (Arm & Hammer)
 1/2 teaspoon salt
 1/2 cup sugar with 1 tblsp water (consistency of honey)
 1 teaspoon vanilla (Penzey's)
 1 egg
 1/3 cup melted butter
 1 cup chocolate chips (Nestles)

Twisted Chipsters

submitted by Peggy K.
 Original recipe by Laurie Donaldson

*If you are making this recipe for a gluten-free guest, please read our
 Guide to Gluten Cross Contamination*

http://bit.ly/GIGECW_GlutenContamination

This was Peggy's entry for the 2015 Cookie Daze Bake & Taste Contest. She tweaked Laurie's Grain-Free Chocolate Chip Cookie recipe slightly; replacing some of the almond flour with coconut flour. This helped combat the humid weather we have this time of year.

Directions:

Preheat oven to 325.

Mix together the dry ingredients: flours, baking soda & salt.

Mix together the wet ingredients: sugar, vanilla, egg, melted butter.

Combine dry and wet ingredients, then add chocolate chips.

Place tablespoon sized dough balls on a cookie sheet.

Bake at 325 for 14 -15 minutes or until edges lightly brown.

After removing from the oven, allow cookies to cool slightly before removing from pan.

