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Ingredients

5oz. sorghum flour 2 ½ oz. almond flour 5oz. potato starch (not potato flour) Itsp. xanthan gum Itsp. baking soda Itsp. sea salt Itsp. baking soda I3oz. light brown sugar 5 ½ oz. canola oil 2 eggs, beaten ½ fl oz. vanilla extract 2oz. vegan dark chocolate chips 2oz. chopped walnuts, optional

Preparation

- 1 In a large mixing bowl, whisk together the dry ingredients. Make a well and add the egg, oil and vanilla then beat until fully combined. Add the chocolate and walnuts (if using) and combine them well with the dough. Cover and chill for one hour.
- 2 Preheat the oven to 180°C and line a baking sheet with parchment paper. Form small balls out of the dough and place them on the parchment paper. Press the balls down lightly (not too flat) and bake for 10-15 minutes, until golden but soft to the touch.

3 Cool the cookies completely before serving.

Cooks Note