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Choc Chip Cookies



Ingredients

5oz. sorghum flour
2 ½ oz. almond flour
5oz. potato starch (not potato flour)
1tsp. xanthan gum
1tsp. baking soda
1tsp. sea salt
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13oz. 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
