



---

Posted on 26 November 2012  
*by ewfood*

## 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  
1tsp. baking soda  
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

---