

Gluten Free Chocolate Chip Cookies

Ingredients

- 150g Butter
- ½ Cup White Sugar (100g)
- ⅓ Cup Brown Sugar (65g)
- 2 Large Eggs (120g)
- 1 Teaspoon Vanilla extract
- 2 Tablespoons of Water (30g)
- ¼ Teaspoon Salt (3g)
- 250g, Bake Freely's All-Purpose Mix (½ Pack)
- 200g, Chocolate chips



Directions

- Step 1
Mix the butter and sugars in a mixer bowl using a K-Hook at high speed for around 2 minutes. Add the eggs, vanilla extract, water and salt and then mix for an additional 3 minutes.
- Step 2
At medium speed, gradually add in the flour mix to the mixer bowl. Continue mixing for around 3-4 minutes until the flour is fully incorporated and the dough begins to form a ball around the beater. Add the chips and continue mixing for 30 more seconds just until the chocolate chips are well distributed through the dough.
- Step 3
With oiled hands or by using 2 spoons, form the cookies and place them on an oven tray lined with baking paper.
- Step 4
Bake in a pre-heated oven at 180°C for 15-20 minutes. Cookies are ready when edges are golden.