



Meaningful Eats

Gluten-Free Chocolate Chip Cookies (5-Star Recipe!)

★★★★★

18 cookies

*Chewy with crisp golden edges and gooey centers - HUNDREDS of reviewers agree these cookies are the **most delicious gluten-free chocolate chip cookies around!***

My **top tips** - brown the butter, let the dough rest 30 minutes and use a high-quality gluten-free flour blend. **Read on for more!**

Course cookies
Cuisine gluten-free
Diet Gluten Free

Prep Time 15 minutes
Cook Time 10 minutes
Rest Time 30 minutes
Total Time 55 minutes

Author Erin Collins

Ingredients

Dry Ingredients:

- 1 1/3 cups (200g) gluten-free measure-for-measure flour
- 1/4 cup (25g) almond flour
- 1 teaspoon baking soda
- 1/2 teaspoon kosher salt

Other Ingredients:

- 1/2 cup (113g) butter
- 1 tablespoon milk of choice
- 3/4 cup (160g) brown sugar
- 1/4 cup (50g) granulated sugar
- 1 large egg
- 2 teaspoons vanilla extract
- 1 cup (170g) chocolate chips
- sea salt for sprinkling optional

Instructions

1. In a medium bowl, whisk together the gluten-free flour, almond flour, baking soda and salt. Set aside.
2. Melt the butter in a medium skillet over medium-low heat, stirring occasionally.
3. Once the butter is melted and begins to foam, stir continuously to prevent the milk solids from sticking to the skillet. The butter will change from yellow to golden brown quickly and will have a nutty aroma. Remove from the heat and immediately pour into a medium bowl.

4. Add the milk, brown sugar and granulated sugar to the brown butter. Whisk to combine.
5. Whisk in the egg and vanilla until smooth and creamy.
6. Using a rubber spatula, mix in the dry ingredients until well-combined. Stir in the chocolate chips.
7. Cover the bowl and let the dough sit at room temperature for 30 minutes, or refrigerate for up to 5 days.
8. Preheat the oven to 350°F. Line large baking sheets with parchment paper or silicone baking mats.
9. Scoop the cookie dough into round balls, about 2 tablespoons per ball. Place on the prepared baking sheet, about 2 inches apart.
10. Bake for 10-12 minutes or until the edges are golden brown and the center is set.
11. Remove from the oven and cool on the baking sheet for 5 minutes. Sprinkle with flaky salt, if desired. Transfer to a wire rack to cool completely.

Notes

Gluten-Free Flour: Be sure to use a gluten-free flour blend that contains xanthan gum. I use **King Arthur Flour Measure-for-Measure Flour**. Other 1:1 gluten-free flours that contain xanthan gum such as Bob's Red Mill 1:1 Baking Flour will also work.

Dairy-Free: Skip steps 2-3 and simply use melted dairy-free butter (note that dairy-free butter will not brown). Omit the milk. Use dairy-free chocolate chips.

Nut-Free: Use an additional ¼ cup gluten-free measure-for-measure flour in place of the almond flour.

Rest Time: A 30-minute rest helps the flavor to develop and the gluten-free flour to hydrate. Refrigerating the dough will yield even more flavorful cookies!

Freeze Cookie Dough: You can freeze cookie dough balls and store them in a resealable bag. Simply add 1-2 minutes onto the bake time.

Nutrition

Calories: 184kcal | Carbohydrates: 25g | Protein: 2g | Fat: 8g | Saturated Fat: 4g | Cholesterol: 24mg | Sodium: 185mg | Potassium: 15mg | Fiber: 1g | Sugar: 18g | Vitamin A: 190IU | Vitamin C: 0.1mg | Calcium: 32mg | Iron: 0.6mg