

Chewy Brownie Cookies with Walnuts (gluten free)



Just what the name says...a little bit brownie, a little bit cookie. Satisfy both cravings at once! These cookies are moist, chocolatey, yummy, and easy to make. Personalize them with your favorite add-ins...try GF peanut butter chips, mint chips, macadamia nuts, etc.

Makes: About 17 cookies (who are we trying to kid...just double the recipe!)

INGREDIENTS:

1/4 cup white rice flour (1.3 oz.)	3/4 tsp. xanthan gum	1/2 cup chopped walnuts
1/4 cup brown rice flour (1.1 oz.)	1/4 cup butter	3/4 cup semi-sweet chocolate chips
1/3 cup tapioca flour (1.3 oz.)	1/2 cup + 2 Tbsp. dark brown sugar, packed	OTHER:
1/3 cup cocoa powder	1/4 cup granulated sugar	Parchment paper
1/4 tsp. salt	3/4 tsp. vanilla	Small scooper
1/4 tsp. baking soda	1 large egg + 1 yolk	

GETTING READY

1. Line your cookies sheet with parchment paper
2. Measure out and chop walnuts (fairly small)

LET'S GET STARTED

1. Combine your dry ingredients: Set out a medium-sized bowl and whisk together the white rice flour, brown rice flour, tapioca flour, cocoa powder, salt, baking soda, and xanthan gum. Set aside.
2. Into another medium-sized mixing bowl, add your brown sugar and granulated sugar. Break up any lumps of brown sugar.
3. In a small frying pan, melt the butter over low heat.
4. When butter is melted, pour on top of the sugars. Mix with beater. Dough will still be crumbly.
5. Into the sugars bowl, add your egg, egg yolk, and vanilla. Mix well until thoroughly combined.
6. Pour this wet mixture into the dry mixture. Mix with beater, starting on low speed until all dry is mixed in. Turn up to medium speed and continue to beat until well mixed. Dough will be thick.
7. Add in walnuts and chocolate chips. Stir in by hand.
8. Refrigerate for 30 minutes.
9. As cookie dough is in fridge, pre-heat oven to 350 degrees.
10. Scoop cookie dough onto parchment paper with small scooper.
11. Bake for 11 minutes.

12. Transfer to cooling rack immediately (be careful, cookies will be soft.)
13. Eat!

***Tip:** This cookie dough can be made the day before, covered, and refrigerated overnight. To bake the cookies, remove from refrigerator, leave at room temperature for 20 minutes, and bake as listed above in pre-heated oven.*