

Gluten Free Habit

MINT M&M CHOCOLATE COOKIES (gluten free)



Soft chocolate cookies with mint M&Ms. Perfect for Christmas! Change it up with any gluten free addition like nuts, peanut butter chips, etc. The delicious possibilities are endless!

Makes: About 28 cookies

INGREDIENTS:

2 cups gluten free flour mix
(see below)
2/3 cup cocoa powder
½ tsp. salt
½ tsp. baking soda

½ tsp. xanthan gum
1 cup butter, softened
1 cup dark brown sugar
½ cup granulated sugar
1 tsp. vanilla

2 large eggs
1 cup mint M&Ms + enough
more to top cookies

GETTING READY:

1. Preheat oven to 350°
2. Line cookie sheet with parchment paper

DIRECTIONS:

1. In medium-sized mixing bowl, whisk or stir together flour, cocoa powder, salt, baking soda, and xanthan gum. Set aside.
2. In large mixing bowl, cream together butter, brown sugar, granulated sugar, and vanilla.
3. Add eggs and mix well.
4. Mix dry ingredients into wet ingredients 1/3 at a time, mixing between each addition.
5. Stir in M&Ms, or any other gluten free additions that you like. (Peanut butter chips, nuts, etc.)
6. Use a small scooper to make cookie dough balls on baking sheet.
7. Bake for about 11-13 minutes.

Tip: Cookies will be very soft upon removing from oven. Let cool slightly before moving to a wire rack.

FOR GLUTEN FREE FLOUR MIXTURE: (Whisk ingredients together. Store in air-tight container).

2 cups white rice flour
2/3 cup cornstarch
1/3 cup tapioca flour