



Gluten-Free Chocolate Chip Cookies

READY IN



55 min.

SERVINGS



54

CALORIES



126 kcal

DESSERT

Ingredients

- 1 cup brown sugar packed
- 0.8 cup granulated sugar
- 1 cup butter softened
- 1.5 teaspoons vanilla extract pure
- 2 eggs
- 16 oz flour gluten free
- 2 teaspoons xanthan gum
- 1 teaspoon double-acting baking powder gluten-free
- 1 teaspoon baking soda

- 0.5 teaspoon salt
- 12 oz semi chocolate chips (2 cups)

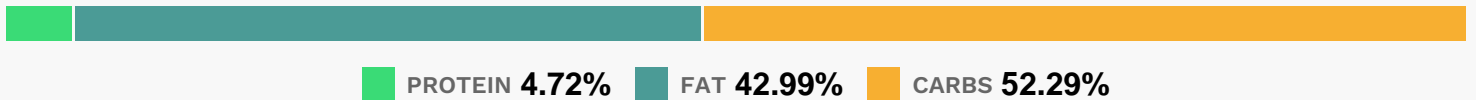
Equipment

- bowl
- baking sheet
- oven
- hand mixer

Directions

- Heat oven to 375°F. In large bowl, beat sugars, butter and vanilla with electric mixer on low speed, or mix with spoon, until well blended. Beat in eggs until light and fluffy.
- In medium bowl, stir rice flour, xanthan gum, baking powder, baking soda and salt until thoroughly blended. Stir flour mixture into butter mixture. Stir in chocolate chips.
- On ungreased cookie sheets, drop dough by tablespoonfuls about 2 inches apart.
- Bake 7 to 9 minutes or until light brown (centers will be soft). Cool 1 to 2 minutes; remove from cookie sheets to cooling racks. Store in tightly covered container.

Nutrition Facts



Properties

Glycemic Index:5.32, Glycemic Load:6.6, Inflammation Score:-2, Nutrition Score:2.5169565405535%

Nutrients (% of daily need)

Calories: 126.43kcal (6.32%), Fat: 6.07g (9.34%), Saturated Fat: 3.61g (22.58%), Carbohydrates: 16.61g (5.54%), Net Carbohydrates: 15.79g (5.74%), Sugar: 9.08g (10.09%), Cholesterol: 15.48mg (5.16%), Sodium: 84.18mg (3.66%), Alcohol: 0.04g (100%), Alcohol %: 0.17% (100%), Caffeine: 5.42mg (1.81%), Protein: 1.5g (3%), Manganese: 0.14mg (7.21%), Selenium: 3.98µg (5.69%), Iron: 0.86mg (4.76%), Copper: 0.09mg (4.71%), Vitamin B1: 0.07mg (4.59%), Folate: 16.3µg (4.08%), Magnesium: 13.62mg (3.4%), Fiber: 0.82g (3.27%), Vitamin B2: 0.05mg (3.18%), Phosphorus: 31.78mg (3.18%), Vitamin B3: 0.56mg (2.78%), Vitamin A: 117IU (2.34%), Zinc: 0.25mg (1.68%), Potassium: 53.98mg (1.54%), Calcium: 14.87mg (1.49%), Vitamin E: 0.16mg (1.05%)