



The Chewy Gluten Free

 Gluten Free

READY IN



99 min.

SERVINGS



24

CALORIES



265 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 1 teaspoon baking soda
- 11 ounces brown rice flour
- 1.3 ounces cornstarch
- 1 egg yolk
- 1 teaspoon kosher salt
- 10 ounces brown sugar light
- 12 ounces semi chocolate chips
- 2 ounces sugar

- 0.5 ounce tapioca flour
- 8 ounces butter unsalted
- 1.5 teaspoons vanilla extract
- 1 eggs whole
- 2 tablespoons milk whole
- 1 teaspoon xanthan gum

Equipment

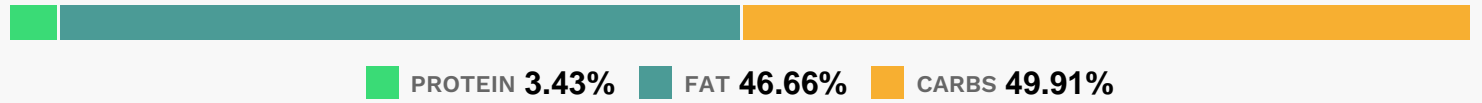
- bowl
- baking sheet
- sauce pan
- oven
- wire rack
- stand mixer

Directions

- Watch how to make this recipe.
- Melt the butter in a heavy-bottom medium saucepan over low heat. Once melted, pour into the bowl of a stand mixer.
- In a medium bowl, sift together the rice flour, cornstarch, tapioca flour, xanthan gum, salt and baking soda. Set aside.
- Add both of the sugars to the bowl with the butter and using the paddle attachment, cream together on medium speed for 1 minute.
- Add the whole egg, egg yolk, milk and vanilla extract and mix until well combined. Slowly incorporate the flour mixture until thoroughly combined.
- Add the chocolate chips and stir to combine.
- Chill the dough in the refrigerator until firm, approximately 1 hour.
- Preheat the oven to 375 degrees F.
- Shape the dough into 2-ounce balls and place on parchment-lined baking sheets, 6 cookies per sheet.

- Bake for 14 minutes, rotating the pans after 7 minutes for even baking.
- Remove from the oven and cool the cookies on the pans for 2 minutes. Move the cookies to a wire rack and cool completely. Store cooked cookies in an airtight container.

Nutrition Facts



Properties

Glycemic Index:4.5, Glycemic Load:1.67, Inflammation Score:-3, Nutrition Score:5.6791305697483%

Nutrients (% of daily need)

Calories: 265.49kcal (13.27%), Fat: 13.88g (21.35%), Saturated Fat: 8.2g (51.26%), Carbohydrates: 33.4g (11.13%), Net Carbohydrates: 31.56g (11.48%), Sugar: 19.24g (21.38%), Cholesterol: 36.24mg (12.08%), Sodium: 156.53mg (6.81%), Alcohol: 0.09g (100%), Alcohol %: 0.19% (100%), Caffeine: 12.19mg (4.06%), Protein: 2.3g (4.59%), Manganese: 0.72mg (35.99%), Copper: 0.22mg (10.85%), Magnesium: 41.24mg (10.31%), Phosphorus: 91.82mg (9.18%), Fiber: 1.84g (7.36%), Iron: 1.31mg (7.27%), Vitamin B6: 0.11mg (5.61%), Vitamin A: 265.98IU (5.32%), Zinc: 0.75mg (5.02%), Vitamin B3: 0.96mg (4.82%), Vitamin B1: 0.07mg (4.36%), Potassium: 142.13mg (4.06%), Selenium: 2.49µg (3.56%), Vitamin E: 0.5mg (3.32%), Vitamin B5: 0.33mg (3.31%), Calcium: 25.96mg (2.6%), Vitamin B2: 0.04mg (2.08%), Vitamin K: 1.7µg (1.62%), Vitamin D: 0.23µg (1.55%), Vitamin B12: 0.08µg (1.32%), Folate: 4.44µg (1.11%)