



Gluten-Free Chocolate Chip Cookies

Packed with chocolate chips and walnuts, these family-pleasing classics just have to be enjoyed with a glass of cold milk.

WHAT YOU NEED

- 2¼ cups gluten-free all-purpose flour such as Domata Living™ Flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup butter, softened
- ¾ cup granulated sugar
- ¾ cup packed brown sugar
- 1 teaspoon vanilla
- 2 eggs
- 2 cups gluten-free semisweet chocolate pieces
- ¼ cup chopped walnuts

TO MAKE THE RECIPE

- 1 Preheat oven to 375°F. In a small bowl combine flour, baking soda, and salt. Set aside.
- 2 In a large mixing bowl beat butter, granulated sugar, brown sugar, and vanilla with an electric mixer until creamy. Add eggs, one at a time, beating well after each addition. Gradually stir in flour mixture until blended. Stir in chocolate pieces and walnuts.
- 3 Drop dough by rounded tablespoon onto a greased cookie sheet. Bake about 10 minutes or until golden brown. Cool on a wire rack or waxed paper. Serves 24.

Nutritional Analysis:

270 calories, 12g fat, 5g saturated fat, 29mg cholesterol, 175mg sodium, 38g carbohydrate, 1g fiber, 2g protein



FREEZE FOR LATER

Keep a supply of these scrumptious cookies in the freezer for spur-of-the-moment snacks or desserts. Seal the cooled cookies in freezer bags and place them in the freezer. They'll last for up to 3 months, but chances are your family will enjoy them long before then.