

Double Chocolate Cookies

Cocoa powder and gluten-free semi-sweet or dark chocolate chips combine to make these easy-to-fix drop cookies a real chocolate lover's delight.

WHAT YOU NEED

- 1½ cups granulated sugar
- 1 cup butter, softened
- 2 eggs
- 2 teaspoons vanilla
- 2¼ cups Domata Living™ gluten-free all-purpose flour
- ¾ cup unsweetened cocoa powder
- ¾ teaspoon baking soda
- ¼ teaspoon salt
- 1½ cups gluten-free dark or semisweet chocolate chips
- ½ cup walnuts, chopped (optional)
- 1 recipe Powdered Sugar Drizzle

TO MAKE THE COOKIES:

- 1 Preheat oven to 350°F. In a large mixing bowl beat sugar and butter with an electric mixer until creamy. Beat in eggs and vanilla until light and fluffy. See Photo A.
- 2 In another large mixing bowl stir together flour, cocoa powder, baking soda, and salt. Stir flour mixture into butter mixture. Stir in chocolate pieces and, if desired, walnuts. See Photo B.



- 3 Drop by rounded tablespoon onto a greased cookie sheet and slightly flatten with your fingers. See Photo C. Bake about 10 minutes or until edges are firm. Cool slightly on cookie sheet before transferring to a wire rack to cool completely. Drizzle with Powdered Sugar Drizzle. Serves 24.

Powdered Sugar Drizzle

- 1 In a small bowl stir together 2 cups powdered sugar, 3 tablespoons milk, and 1 teaspoon vanilla until smooth. Place in a small plastic sandwich bag, cut off corner of bag, and drizzle over cookies.



A



B



C