

PREP: 20 min + chilling
COOK: 12 min
SERVES: 24-30

Gluten Free Choc Chip Cookies

Crunchy on the outside and chewy in the centre, these gluten free, vegan cookies have a hint of peanut butter to really dial up the decadence.

Ingredients

1 ½ cups (225g) gluten free plain flour

½ cup (75g) corn flour

1 tsp salt

½ tsp baking powder

½ tsp bicarbonate soda

100g refined coconut oil, softened, not liquid

½ cup (120g) peanut butter or tahini (for a nut free version)

½ cup (110g) caster sugar

½ cup (80g) brown sugar, lightly packed

¼ cup (60ml) non-dairy milk (almond, soy or oat)

Method

STEP 1

Combine flours, salt, baking powder and bicarb soda in a bowl. Set aside.

STEP 2

In the bowl of a stand mixer fitted with the paddle attachment or using an electric mixer, beat coconut oil, peanut butter and sugars until smooth and creamy. Add dairy-free milk and Vanilla Bean Paste. Mix to combine.

STEP 3

Add flour mixture to sugar mixture and mix on low speed until just incorporated. Fold in the chopped chocolate.

STEP 4

Chill cookie dough for 30 minutes.

STEP 5

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Ingredients

2 tsp Queen Vanilla Bean Paste

100g dairy free dark chocolate, chopped (see recipe notes)

Method

Preheat the oven to 180°C (fan forced). Line two baking trays with baking paper.

STEP 6

Scoop heaped teaspoons of cookie dough, roll into balls and place on tray 7cm apart. Using a spoon or your fingers press down until the cookie is about 1cm thick. Bake cookies for 8-10 minutes. Allow to cool on tray.

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