

Skydottir Epic Cookies

"Old School" Chocolate Chip Cookies Homestyle DIY Recipe



INGREDIENTS

"Baby Batch" (makes approximately 30 cookies)

4 teaspoons / 0.25 oz **ground flax**
3 tablespoons / 1.5 oz **water**
1 cup / 5.5 oz **brown rice flour**
 $\frac{3}{4}$ cup / 2.75 oz **quinoa flour*** OR $\frac{2}{3}$ cup / 2.75 oz **amaranth flour**
 $\frac{1}{2}$ cup / 2.25 oz **tapioca starch**
2 tablespoons / 0.5 oz **coconut flour**
1 tablespoon **xanthan gum**
1½ teaspoons **baking powder**
 $\frac{1}{2}$ teaspoon **baking soda**
 $\frac{1}{2}$ teaspoon **sea salt**
 $\frac{3}{4}$ cup / 5 oz **palm shortening**
1 $\frac{3}{4}$ cups / 9 oz **coconut sugar****
3 tablespoons / 2 oz **maple syrup**
1 tablespoon **vanilla extract**
 $\frac{2}{3}$ cup / 4.25 oz **chocolate chips**

"Monster Batch" (makes approximately 70 cookies)

3 $\frac{1}{2}$ tablespoons / 0.6 oz **ground flax**
 $\frac{1}{2}$ cup / 4 oz **water**
2.5 cups / 13.75 oz **brown rice flour**
1 $\frac{3}{4}$ cups + 2 tablespoons / 6.5 oz **quinoa flour*** OR 1 $\frac{2}{3}$ cups / 6.5 oz **amaranth flour**
1 $\frac{1}{4}$ cups / 5.75 oz **tapioca starch**
 $\frac{1}{2}$ cup / 2 oz **coconut flour**
2 $\frac{1}{2}$ tablespoons / 0.75 oz **xanthan gum**
3 $\frac{3}{4}$ teaspoons **baking powder**
1 $\frac{1}{4}$ teaspoons **baking soda**
1 $\frac{1}{4}$ teaspoons **sea salt**
1 $\frac{3}{4}$ cups / 12.5 oz **palm shortening**
4 $\frac{1}{4}$ cups / 1 lb 6.5 oz **coconut sugar****
7 tablespoons / 4.5 oz **maple syrup**
2 $\frac{1}{2}$ tablespoons / 0.75 oz **vanilla extract**
1 $\frac{2}{3}$ cups / 10 oz **chocolate chips**

** Cookies will come out fluffier and with less spread if using quinoa flour.*

*** Fine-grain coconut sugar works best but coarse is OK too! Make coarse sugar finer, if desired, by giving it a whirl in the food processor or using a mortar and pestle.*

INSTRUCTIONS

- 1) In a small bowl, whisk together the ground flax and water. Set aside.
- 2) In a medium bowl, thoroughly whisk together the flours, xanthan gum, baking powder, baking soda and salt.
- 3) In the bowl of a stand mixer or large bowl, cream together the shortening and sugar until no shortening lumps remain.
- 4) Add the maple syrup. Then add the vanilla. Mix until light and fluffy.
- 5) Beat in the flax mixture until well incorporated.
- 6) Add the flour mixture a little at a time.
- 7) Mix, scraping sides of bowl as needed, until the dough is uniform.
- 8) Fold in the chocolate chips by hand.
- 9) Measure out cookie dough with a 1½ tablespoon scoop, or portion it out in rounded tablespoons.
- 10) Roll each dough portion into a semi-smooth ball, then flatten slightly.
- 11) Lay cookies in a single layer, cover tightly, and chill 8 hours or overnight.
- 12) Preheat oven to 350°F.
- 13) Place chilled cookies at least 1 inch apart on ungreased, unlined baking sheets.
- 14) Bake 15 minutes or until the edges of the cookies begin to caramelize and the tops start to crackle. Rotate pans halfway through baking.
- 15) Let cookies cool slightly, then gently transfer to cooling racks while still warm, using a spatula.
- 16) Let cool to room temperature. Store any leftovers in an airtight container.