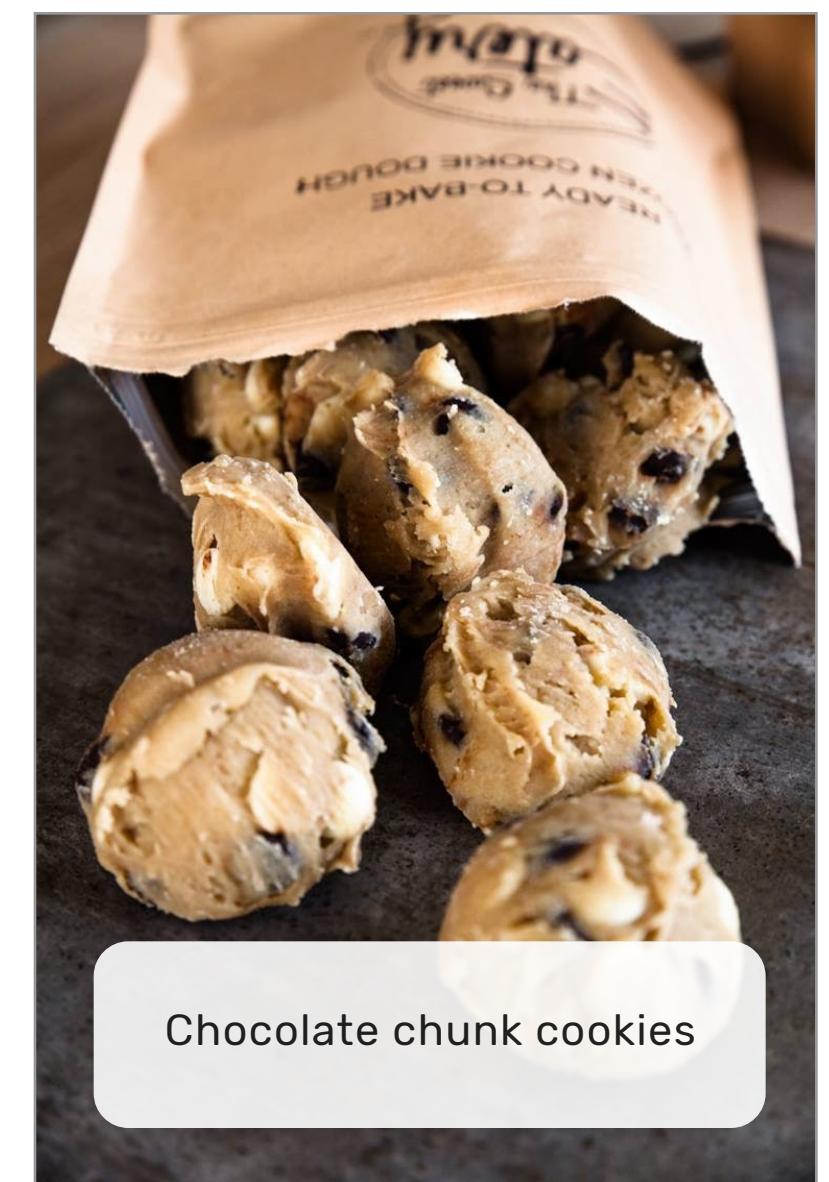
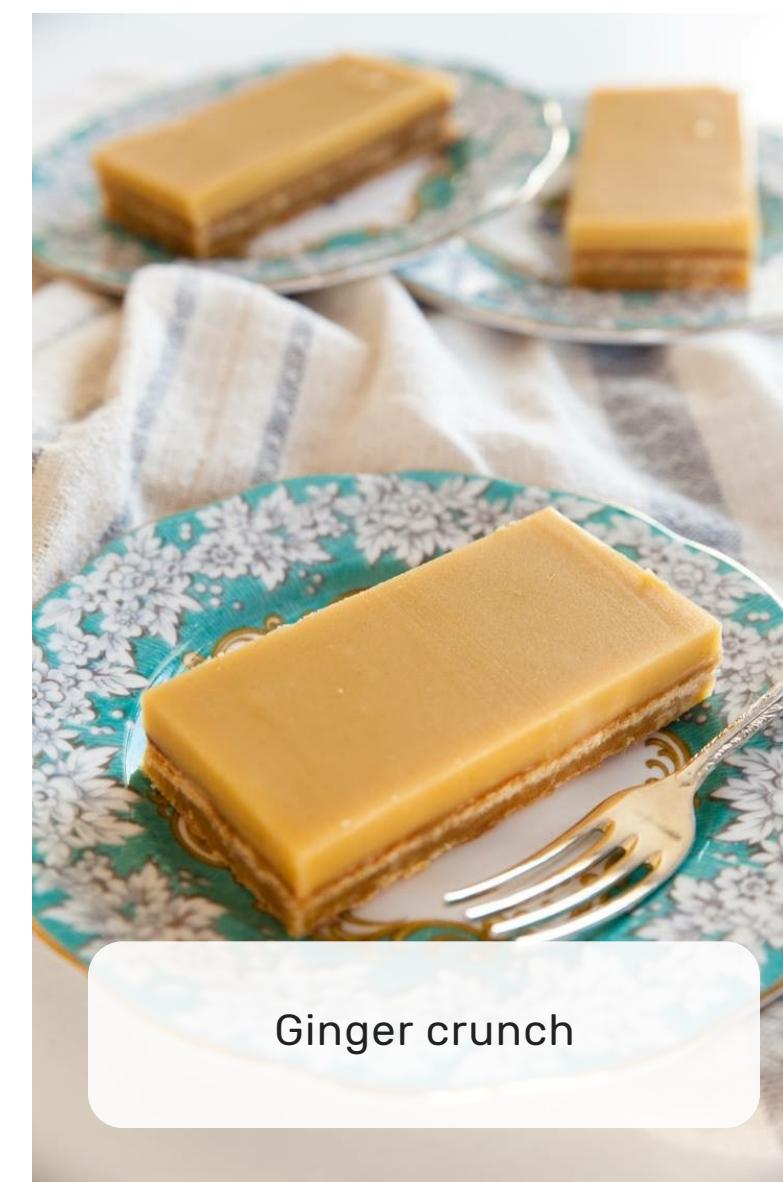
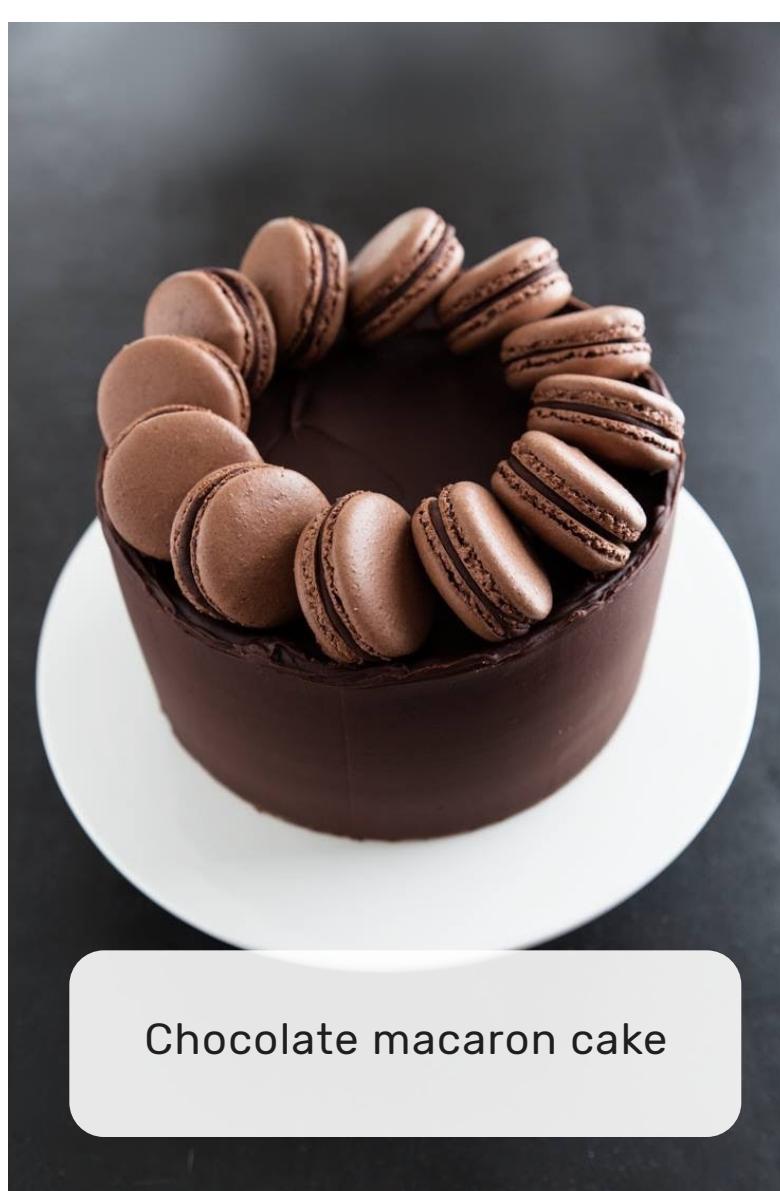




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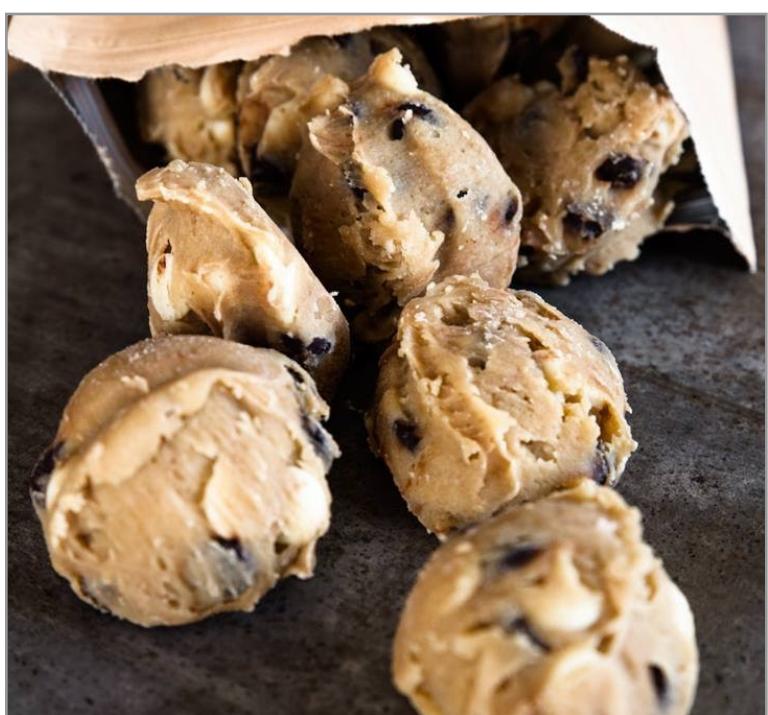
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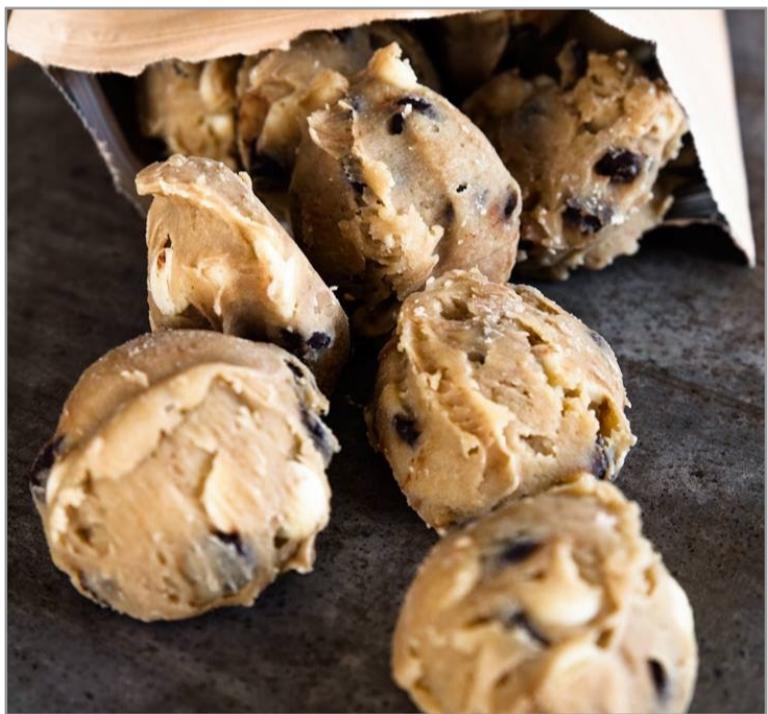
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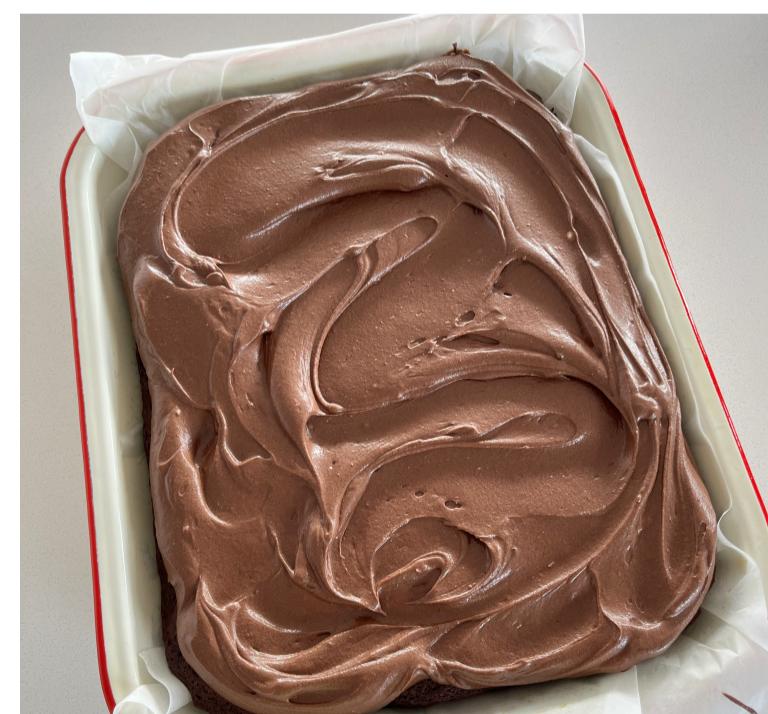
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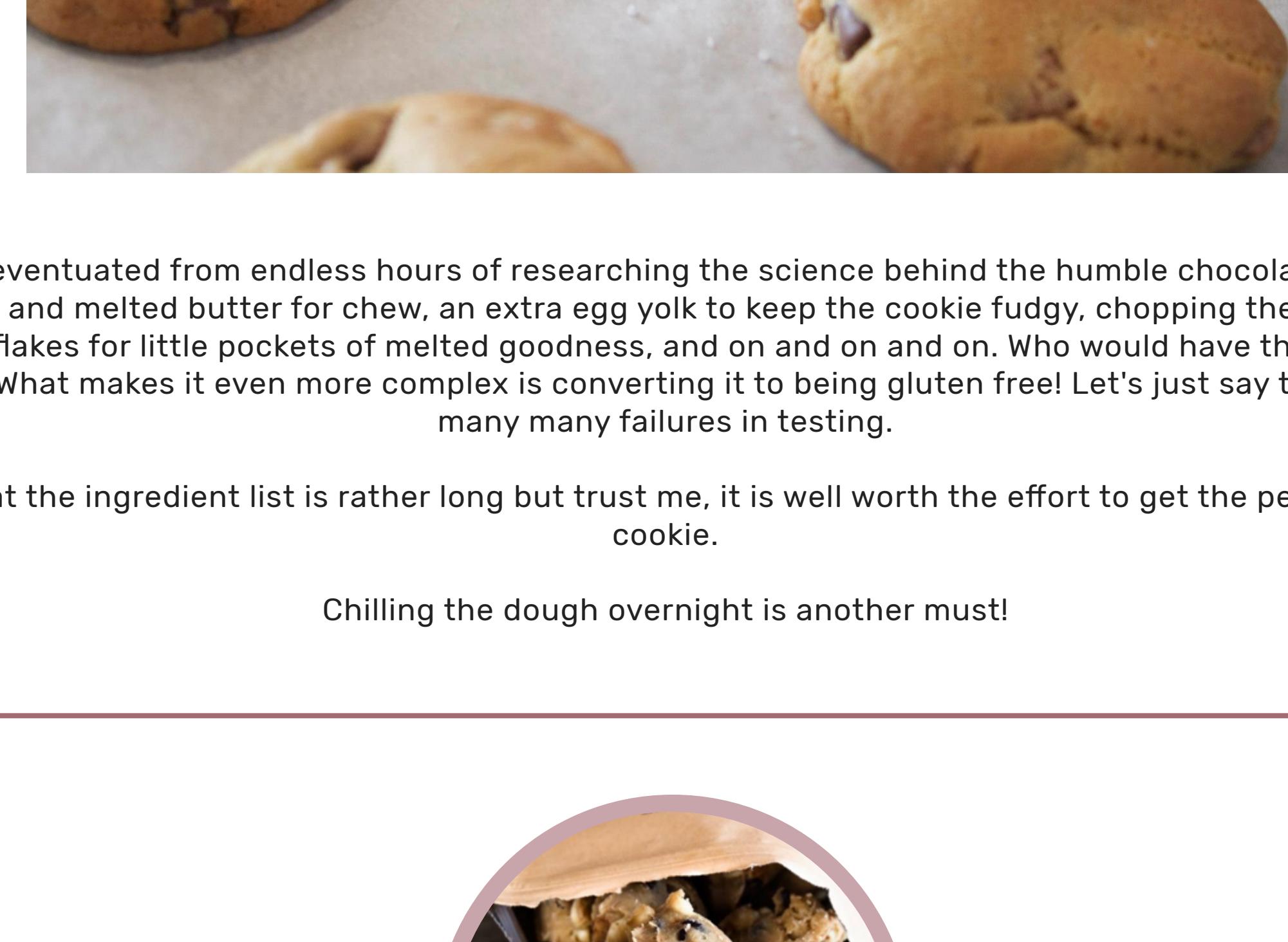


Chocolate chunk cookies

By Felicity • Published: Aug 25 2022

JUMP TO RECIPE

The most wonderful gluten free cookie recipe that you'll keep in your repertoire for years to come.
Ditch the rest, this is the only one you'll ever need!



This recipe eventuated from endless hours of researching the science behind the humble chocolate chip cookie. Brown sugar and melted butter for chew, an extra egg yolk to keep the cookie fudgy, chopping the chocolate into chunks and flakes for little pockets of melted goodness, and on and on and on. Who would have thought it's all so technical?! What makes it even more complex is converting it to being gluten free! Let's just say that there were many many failures in testing.

Yes I know that the ingredient list is rather long but trust me, it is well worth the effort to get the perfect gluten free cookie.

Chilling the dough overnight is another must!



CHOCOLATE CHUNK COOKIES



4.5 from 13 votes

Prep time: 15 mins + overnight chilling Cook time: 15 mins Makes: 24 cookies

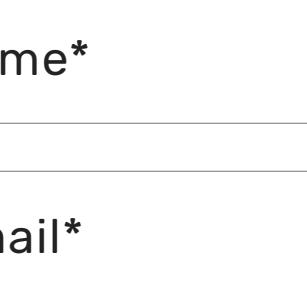
INGREDIENTS

- 170g unsalted butter
- 100g caster sugar
- 150g brown sugar
- 1 whole egg
- 1 egg yolk
- 10ml vanilla extract
- 2g table salt
- 25g cornflour
- 100g brown rice flour
- 100g white rice flour
- 50g tapioca starch
- 1g xantham gum
- 2g baking powder
- 2g baking soda
- 200g dark chocolate
- sea salt for sprinkling

METHOD

1. Chop the chocolate into irregular sized chunks and flakes. Set aside for later.
2. Melt the butter on the stove or microwave, then transfer to a large bowl.
3. Add both sugars and whisk until completely combined and emulsified with the butter.
4. Next whisk in the egg, egg yolk and vanilla.
5. Sift all of the dry ingredients over the bowl, then beat through until no flour specks are left.
6. Fold through the chocolate. Cover with plastic wrap and set aside to chill in the fridge for 24 hours.
7. Preheat your oven to 160°C Fan Bake
8. Scoop your chilled dough onto baking paper lined trays, usually 8 to a tray, and bake for 9-11 minutes.

Tags: Cookie, Chocolate, Easy



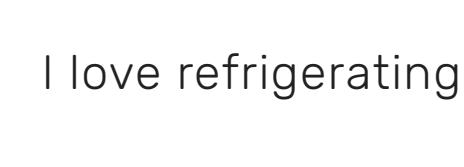
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I love refrigerating my dough, too. These cookies look amazing. I'm trying these out very soon.



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Ingredient

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X

Ingredient

Add an ingredient

+

METHOD

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Chop the chocolate into irregular sized chunks and flakes. Set aside for later.

X

2 Step

Melt the butter on the stove or microwave, then transfer to a large bowl.

X

Step

Add a step

+

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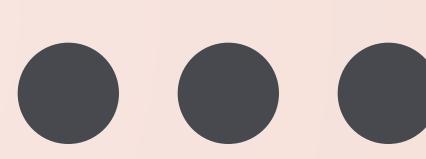
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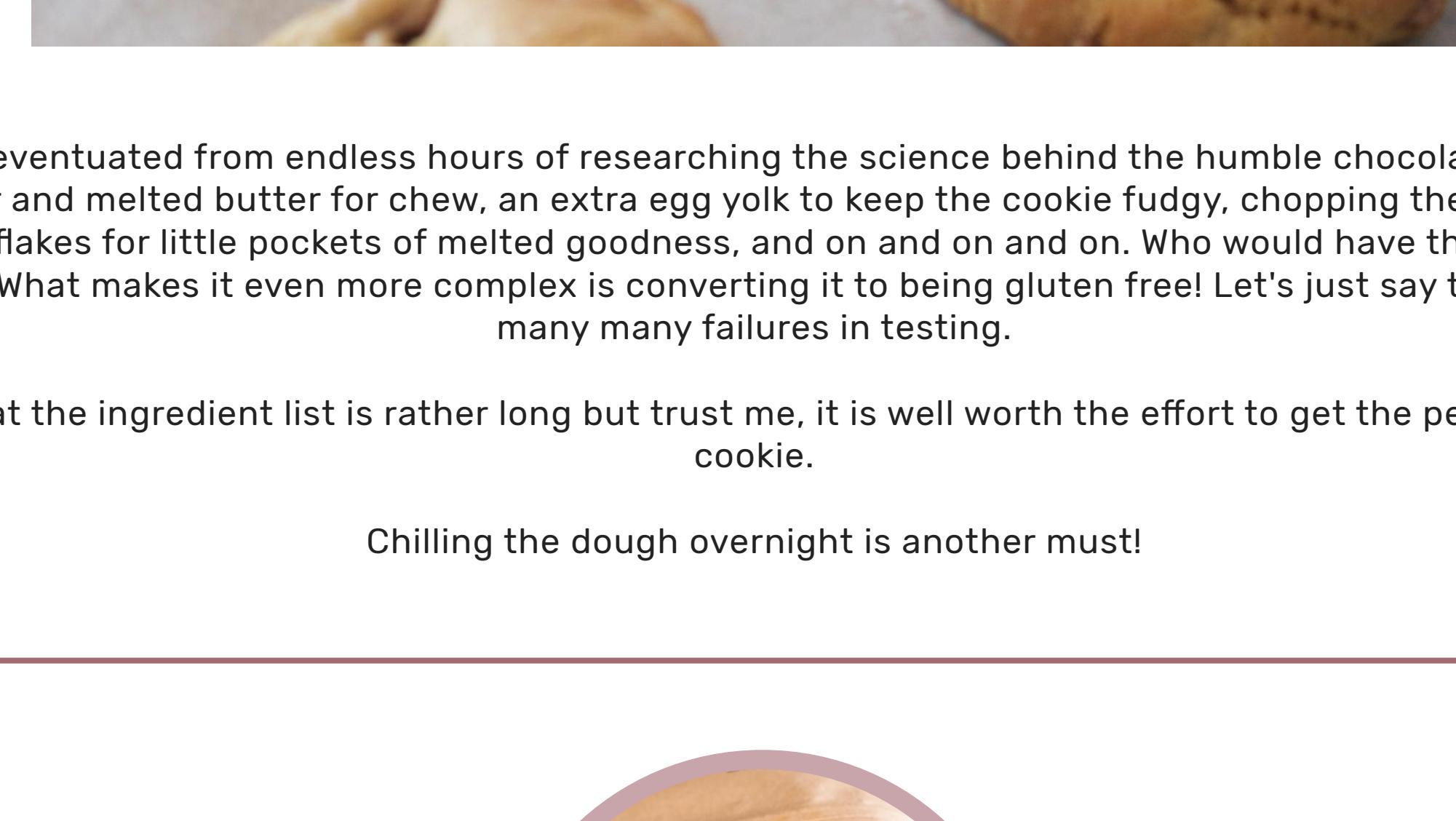
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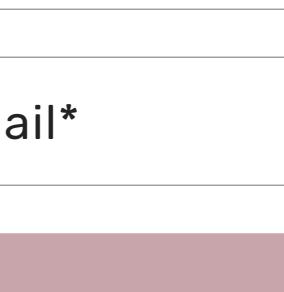
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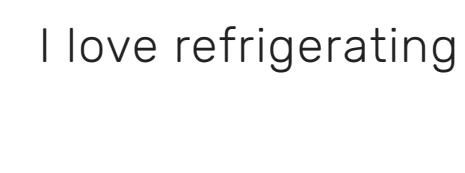
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