



Gluten-Free Chocolate Chip Cookies

From *America's Test Kitchen* Season 15: Pizza and Cookies Go Gluten-Free

WHY THIS RECIPE WORKS:

This recipe requires letting the dough rise for 1 1/2 hours and prebaking the crusts for about 45 minutes before topping and baking. If you don't have almond flour, you can process 2 1/2 ounces of blanched almonds in a food processor until finely ground, about 30 seconds. Psyllium husk is available at health food stores. You can substitute 16 ounces (2 2/3 cups plus 1/4 cup) King Arthur Gluten-Free Multi-Purpose Flour or 16 ounces (2 2/3 cup plus 1/2 cup) Bob's Red Mill GF All-Purpose Baking Flour for the America's Test Kitchen Gluten-Free Flour Blend.

Makes about 24 cookies

INGREDIENTS

- 8** ounces (1 3/4 cups) America's Test Kitchen Gluten-Free Flour Blend (see related content)
- 1** teaspoon baking soda
- 3/4** teaspoon xanthan gum
- 1/2** teaspoon salt
- 8** tablespoons unsalted butter, melted
- 5 1/4** ounces (3/4 cup packed) light brown sugar
- 2 1/3** ounces (1/3 cup) granulated sugar
- 1** large egg
- 2** tablespoons milk
- 1** tablespoon vanilla extract
- 7 1/2** ounces (1 1/4 cups) semisweet chocolate chips

INSTRUCTIONS

- 1.** Whisk flour blend, baking soda, xanthan gum, and salt together in medium bowl; set aside. Whisk melted butter, brown sugar, and granulated sugar together in large bowl until well combined and smooth. Whisk in egg, milk, and vanilla and continue to whisk until smooth. Stir in flour mixture with rubber spatula and mix until soft, homogeneous dough forms. Fold in chocolate chips. Cover bowl with plastic wrap and let dough rest for 30 minutes. (Dough will be sticky and soft.)
- 2.** Adjust oven rack to middle position and heat oven to 350 degrees. Line 2 baking sheets with parchment paper. Using 2 soup spoons and working with about 1 1/2 tablespoons dough at a time, portion dough and space 2 inches apart on prepared sheets. Bake cookies, 1 sheet at a time, until golden brown and edges have begun to set but centers are still soft, 11 to 13 minutes, rotating sheet halfway through baking.
- 3.** Let cookies cool on sheet for 5 minutes, then transfer to wire rack. Serve warm or at room temperature. (Cookies are best eaten on day they are baked, but they can be cooled and placed immediately in airtight container and stored at room temperature for up to 1 day.)
