

Chocolate chip cookies

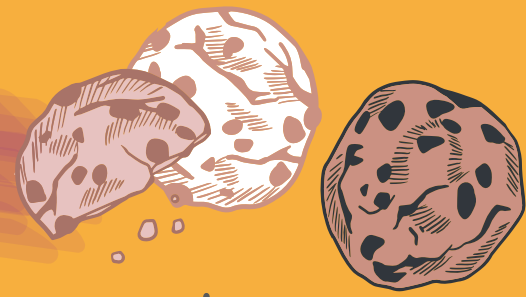
Ingredients

- 100 g unsalted butter, slightly softened
- 125 g golden caster sugar
- 1 large free-range egg
- ½ teaspoon vanilla extract
- 200 g self-raising flour
- 1 pinch of fine sea salt
- 100 g quality chocolate, (use a mixture of milk and dark, if you like)

Instructions

- Preheat the oven to 170°C/325°F/gas 3. Line two baking sheets with greaseproof paper.
- Beat the butter and sugar in a large bowl until pale and creamy. Crack in the egg, add the vanilla and mix well. Sift in and fold through the flour and salt. Roughly chop and stir in the chocolate.
- Roll tablespoons of the dough into balls and place them onto the lined trays. Cover and chill in the fridge for 15 minutes.
- Flatten the balls slightly with your fingers, then place them in the hot oven for 10 to 12 minutes, or until lightly golden (make sure you don't overdo them – the chewier the better). Leave to cool completely, then serve with a glass of cold milk.

Happy Birthday



Chocolate chip cookies

Ingredients

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|-----------------------------------|--|
| 1 stick butter, ½ cup | 1 ⅓ cups gluten-free all-purpose flour |
| 1 tablespoon milk, or almond milk | ¼ cup almond flour, 1 ounce |
| ¾ cup brown sugar | 1 teaspoon baking soda |
| ¼ cup white sugar | ½ teaspoon salt |
| 1 egg | 1 cup chocolate chips |
| 2 teaspoons vanilla | Sea salt for sprinkling, optional |

Instructions

- In a medium bowl, whisk together the gluten-free flour, almond flour, baking soda, and salt until evenly combined. Set aside.
- Melt butter in a saucepan over medium heat. Once the butter is melted start to whisk constantly. First, the butter will begin to foam, then after a couple of minutes, it will begin to brown on the bottom of the saucepan. Turn off the heat as soon as the solids turn brown and the butter gives off a nutty aroma. Pour into a glass mixing bowl to prevent burning.
- Add the milk, brown sugar, and white sugar. Whisk to combine. Add the egg and vanilla and whisk until smooth and creamy.
- Using a rubber spatula, mix in the dry ingredients until well combined. Stir in the chocolate chips.
- Cover the bowl and let sit for 30 minutes. Preheat the oven to 350F. Scoop the cookie dough (about 2 Tablespoons of dough per cookie) and place a few inches apart on the baking sheets. Bake for 10-12 minutes, until golden and the center is set.
- Let cool for 5 minutes then transfer to a wire rack to continue cooling. Enjoy!

Recipe Notes

A few tricks make these gluten-free cookies perfect – soft, chewy, golden, and irresistible! Be sure to use a gluten-free all-purpose flour that contains xanthan gum or these cookies will spread. I use King Arthur Flour Measure-for-Measure Flour that comes in the bag. Other 1:1 gluten-free flours that contain xanthan gum will also work.

DAIRY-FREE: To make these dairy-free use earth-balanced buttery sticks and reduce the amount of almond milk to 1 teaspoon.

NUT-FREE: Use ¼ cup more gluten-free flour in place of the almond flour.

Happy Birthday