

Gluten-Free Chocolate Chip Cookies

Serves 2 | Active Time: 5 minutes | Total Time: 20 minutes

Swick

Chef's Notes

These wheat-free, vegan cookies are very delicious. They also keep for quite a few days without drying out.

This recipe is inspired by a popular gluten-free baking site. I have altered it slightly by halving the amount of sugar and chocolate chips and by slightly increasing the amount of almond flour. The reason I increased the almond flour was that I found (after making these about 8 times) that the cookies always came out too flat for me. If you like thinner cookies then perhaps you may want to only use 2 1/2 cups of almond flour – like the original recipe).

Step 1: Gathering Your Mise en Place

- 300 g almond flour (10.5 oz or 3 cups*)
- 1/4 tsp fleur de sel
- 1/2 tsp baking soda
- 1/2 cup grapeseed oil
- 1/2 cup agave nectar
- 1 tbsp vanilla extract
- 1/2 cup quality dark chocolate - 70%

Preheat the oven to 350° F (or 176° C). Line 2 large baking sheets with parchment and set aside.

Next, gather all of your ingredients. Roughly chop the chocolate and set aside.

*Note: For the best results, it is best to weigh the almond flour. If using cups, use about 3 cups plus approximately one tablespoon.

Step 2: Making the Cookie Batter

In a large bowl, mix together the almond flour, baking soda and fleur de sel. If you do not have fleur de sel, substitute some sea salt.

Next, in a small bowl whisk together the grapeseed oil, agave nectar and vanilla extract.

Add the wet ingredients to the dry ingredients. Mix together and then fold in the chocolate.

Step 3: Baking the Cookies

Form the batter into balls and then place onto the tray and flatten slightly.

Bake the cookies for approximately 8 to 10 minutes, or until the edges turn golden and the tops just start to turn a light golden color.

Step 4: Cooling the Cookies

Once done, remove from the oven and let the cookies firm up for a few minutes, as needed, then transfer them to a rack to finish cooling. The cookies will have more structure as they sit and cool. Serve while slightly warm or at room temperature.