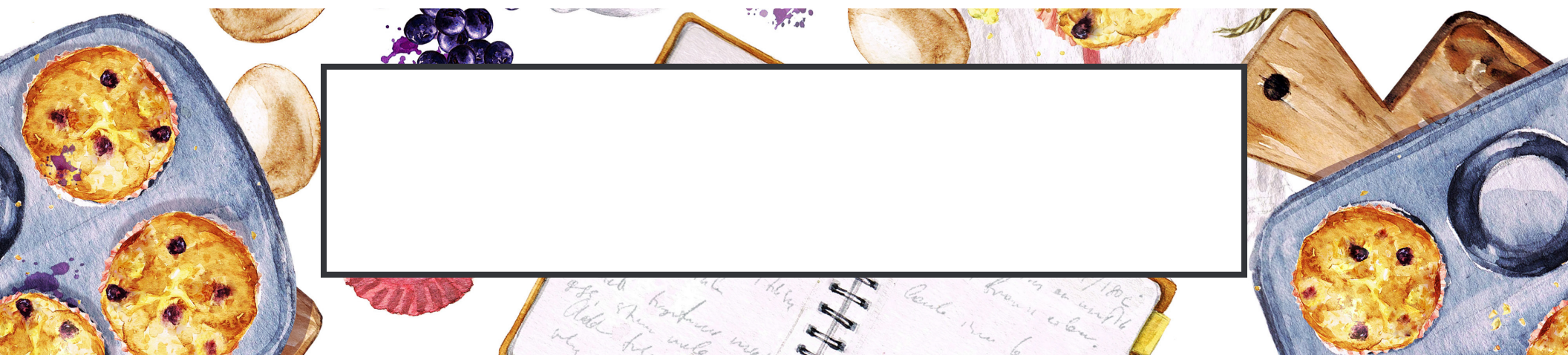




FOR GOODNESS BAKES

YOUR BOX CONTAINS

Baking Soda · All Purpose Baking Flour · Milk Chocolate Baking Chips · Brown Sugar Cubes





ALL YOU
KNEAD
IS LOVE

SERVINGS 36 **SERVINGS** **PREP TIME** 15 MINUTES **COOK TIME** 11 - 13 MINUTES **PASSIVE TIME** 5 MINUTES

CHOCOLATE CHIP COOKIES (GLUTEN FREE)

INGREDIENTS

2 1/4 CUPS GLUTEN FREE 1-TO-1 BAKING FLOUR
1 TSP BAKING SODA
1 TSP SALT
1 CUP BUTTER SOFTENED
1/2 CUP SUGAR
1 BOX OF LA PERRUCHE BROWN SUGAR CUBES
1 TSP VANILLA EXTRACT
2 EGGS
2 CUPS CHOCOLATE CHIPS
1 CUP CHOPPED WALNUTS (OPTIONAL)

INSTRUCTIONS

1. PREHEAT OVEN TO 375°F. LINE TWO BAKING SHEETS WITH PARCHMENT PAPER.
2. MIX FLOUR, BAKING SODA AND SALT IN SMALL BOWL. SET ASIDE.
3. BEAT BUTTER, SUGAR, BROWN SUGAR AND VANILLA EXTRACT IN LARGE BOWL UNTIL JUST CREAMY. ADD EGGS, ONE AT A TIME, BEATING WELL AFTER EACH ADDITION, SCRAPING DOWN THE SIDES OF THE BOWL AS NEEDED. GRADUALLY ADD FLOUR MIXTURE AND BEAT UNTIL WELL-BLENDED. STIR IN CHOCOLATE CHIPS AND NUTS.
4. SCOOP OR ROLL DOUGH INTO BALLS, ABOUT TWO TABLESPOONS EACH. PLACE 2 INCHES APART ON PREPARED BAKING SHEETS. LET REST, PREFERABLE CHILLED, FOR 30 MINUTES.
5. BAKE FOR 11-13 MINUTES OR UNTIL GOLDEN BROWN. COOL ON BAKING SHEETS FOR 5 MINUTES. MOVE TO WIRE RACK TO COOL COMPLETELY.