

WILDFIRE[®]

STEAKS, CHOPS & SEAFOOD

GLUTEN FREE CHOCOLATE CHIP COOKIES

Yields: 20 servings

INGREDIENTS

- 1 stick unsalted butter
- 1/4 cup granulated sugar
- 1/2 cup dark brown sugar
- 1 whole egg
- 1 egg yolk
- 1 tbsp whole milk
- 1 tsp vanilla extract
- 1 1/4 cups gluten-free all purpose flour
- 1/2 tsp kosher salt
- 1/2 tsp baking soda
- 1 cup dark chocolate chips, 60%



METHOD

1. Preheat the oven to 350 degrees.
2. Melt butter and cool to room temperature.
3. In a kitchen mixer using a paddle, cream the butter, brown sugar and granulated sugar for 2 minutes at medium high speed. Scrape down the bowl with a spatula.
4. Add egg, egg yolk, milk and vanilla extract and mix for another minute.
5. In a separate bowl, whisk together all the dry ingredients including flour, baking soda and salt.
6. Add flour mixture to the butter/sugar mix and mix at low speed until combined.
7. Then add chocolate chips and mix until combined
8. Scoop cookie dough into 2 Tbsp each and roll into balls.
9. Place 10 cookies on a parchment lined 18"x12" pan and refrigerate for 1 hour. Repeat with 10 cookies on another pan. Slightly flatten cookies before baking.
10. Bake at 350 degrees for 15-20 minutes or until golden brown.
11. Cool and enjoy.

