

GOOP



Double Chocolate Chip Cookies

Yield: 3 dozen cookies

ingredients

- 1 cup coconut oil
- 1 1/4 cup sugar
- 1/3 cup applesauce
- 1 teaspoon salt
- 2 tablespoons vanilla extract
- 1/4 cup flax meal
- 1 1/2 cups Bob's Red Mill Gluten-Free All-Purpose Baking Flour
- 1/2 cup cocoa powder
- 1 teaspoon baking soda
- 1 1/2 teaspoon xanthan gum
- 1 cup chocolate chips

preparation

Preheat oven to 325°F. Line 2 baking sheets with parchment paper and set aside.

In a medium bowl, mix together the oil, sugar, applesauce, cocoa powder, salt, and vanilla. In another medium bowl, whisk together the flour, flax meal, baking soda and xanthan gum. Using a rubber spatula, carefully push the dry ingredients into the wet mixture and combine until dough is formed. With the same spatula, gently fold in the chocolate chips just until they are evenly distributed throughout the dough.

Using a melon-baller, measure out the dough and place on the prepared baking sheets. Space the portions 1-inch apart. Gently press each with the heel of your hand to help them spread. Bake the cookies on the center rack for 14 minutes, rotating the trays 180 degrees after 9 minutes. The cookies will be crispy on the edges and soft in the center. Remove from the oven.

Let cookies stand 10 minutes. They're best served warm, but to save them use a spatula to transfer the cookies to a wire rack and cool completely before covering. Place in an airtight container and store at room temperature for up to 3 days.