

Gluten-Free Chocolate Chip Cookies



Prep: 20 mins
Cook: 15 mins



12



Easy

METHOD

1. Firstly, preheat the oven to 190°C/375°F/
Gas Mark 5
2. Cream together the butter and sugar
and beat in the egg yolk
3. Gradually fold in the gluten-free flour and add the chocolate chips
4. Bring the mixture together to form a dough and knead the mixture
until smooth on the surface
5. Separate the dough into 12 equal parts and place the balls of dough
onto a baking tray
6. Bake in a preheated oven for 12-15 minutes until golden.
Allow to cool slightly before moving to a cooling rack.
7. Enjoy!

INGREDIENTS

75g gluten-free, vegan chocolate chips

125g (5oz) **butter**

125g (5oz) caster sugar

1 medium **egg** yolk

250g gluten-free white flour

*allergens highlighted in **bold**

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University of Chester

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Coeliac Disease Awareness

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