

THE Chocolate Chip Cookies (Gluten-Free)

Makes 16-18

Hands-on Time 15 minutes plus chilling (overnight)

Baking Time 13-15 minutes

Ingredients

170g Unsalted butter (softened)
180g Light brown sugar
150g Caster Sugar
2 tsp Vanilla extract
2 Eggs, large
400g Plain flour (Gluten-free)
1 tsp Bicarbonate of soda
1 tsp Fine salt
1 tsp Xanthan gum
300g Chocolate chips (recommend a 50/50 mix of dark and milk)

Equipment

Freestanding mixer with paddle
Spatula
Baking sheet (ideally aluminium)
Baking parchment
Clingfilm
Wire rack

Add the butter and both sugars to the bowl of the mixer and beat on a medium-high speed for 5 minutes until you have a very light and fluffy mixture.

Add the vanilla and eggs and beat for a couple of seconds until combined.

Add the flour, bicarb, salt, and xanthan gum and again beat for a couple of seconds until combined. Scrape the sides down using a spatula to make sure everything is incorporated.

Finally add the chocolate chips and mix one last time. You shouldn't need to run the mixer for more than 10 seconds. The key thing is not to over-mix.

Put the bowl into the fridge for at least an hour to firm up the dough. It is possible to do this in the freezer to speed things up but don't forget about the dough!

Line a baking sheet with parchment.

Remove the bowl and take a portion of the dough and roll into a ball. Place onto the baking sheet and repeat until you have used up all of the dough. At this point if you want to bake the cookies at a later time you could put the dough balls, with the parchment, into a Tupperware box and freeze. Otherwise, cover the dough balls with clingfilm and leave in the fridge to get really firm, ideally overnight.

Preheat the oven to 170°C/150°C (Fan)/
325°F/Gas mark 3.

Slide the baking sheet out of the fridge
and leave the dough balls on the shelf.

Once the oven has warmed up line the
baking sheet with another piece of
parchment.

Place approx 6 balls spaced about 10cm
apart from each other onto the baking
parchment.

Pop the tray into the oven on a middle
shelf for 14 minutes, at this point they
should be puffed up and golden.

Remove the tray from the oven. Slide the
parchment carefully, with the cookies,
onto the worktop. Re-line with more
paper and bake your next batch.

After the cookies have rested for a couple
of minutes they should be firm enough
for you to transfer onto a wire rack to fully
cool. Don't forget they will get firmer as
they cool, as tempting as it is to
immediately eat them straight from the
oven. Like some things in life, patience
pays off.

Enjoy!