

# Chocolate Chip Cookies – Gluten Free

GF

## Ingredients

- 3/4 cup butter, softened
- 1 1/4 cups packed brown sugar
- 1/4 cup white sugar
- 1 teaspoon gluten-free vanilla extract
- 1/4 cup egg substitute
- 2 1/4 cups gluten-free baking mix
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon salt
- 12 ounces semisweet chocolate chips

## Directions

1. Preheat oven to 375 degrees. Prepare a greased baking sheet.
2. In a medium bowl, cream butter and sugar. Gradually add replacer eggs and vanilla while mixing. Sift together gluten-free flour mix, baking soda, baking powder, and salt. Stir into the butter mixture until blended. Finally, stir in the chocolate chips.
3. Using a teaspoon, drop cookies 2 inches apart on prepared baking sheet. Bake in preheated oven for 6 to 8 minutes or until light brown. Let cookies cool on baking sheet for 2 minutes before removing to wire racks.

## Nutritional Information

**Amount Per Serving** Calories: 288 | Total Fat: 13.5g | Cholesterol: 20mg

Source: [Allrecipes.com](https://www.allrecipes.com)