

Gluten-free chocolate chip cookies (makes at least 4 dozen)

Victoria Miller

Notes:

- I formulated this recipe for my mother, who can't eat gluten, chicken eggs and cow's-milk dairy products.
- I used homemade ghee in this recipe, which actually gives the cookies a more buttery taste (properly-made ghee being pure butterfat, this makes sense). Feel free to use the butter of your choice in place of ghee. I do not refrigerate my ghee; it's not necessary, and the ghee stays beautifully soft and easy to cream with the sugar, even mixing by hand as I do.
- My first attempts at this cookie were dry, chalky and slightly unpleasant-tasting. Different grains absorb liquid at different rates, so I adjusted both the liquid content (adding a bit of soy milk) and the amount of flour used. I also adjusted the baking temperature up by 25 degrees. These changes made all the difference in the results.
- I used Bob's Red Mill GF Baking Flour here, as it's what I found in Mum's kitchen. You can use another GF baking mix of your choice, just be aware that you might need to adjust the amount of liquid added to get a moist enough dough. Letting the dough rest for 20 minutes or so after mixing allows the flour to fully hydrate so you will see if it seems dryish or not.

Ingredients

1 cup room-temperature ghee (or 1 cup/2 sticks butter; do not use margarine)
1 cup dark brown sugar, lightly packed
1/2 cup granulated white sugar (optional)
1 duck egg (or 2 large chicken eggs), the fresher the better
1 teaspoon vanilla extract
1/4 cup soy milk (or light cream if you prefer)
2 cups Bob's Red Mill GF Baking Flour
1 teaspoon baking soda
2 cups (1 12-oz package) chocolate chips of your choice

Mixing and baking

1. Preheat oven to 375°F. Line one or more baking sheets with parchment paper.
2. Cream together the ghee and sugars, using either a medium mixing bowl and wooden spoon, or an electric mixer. Beat just until mixture lightens a bit in color and texture.
3. Add egg and beat in thoroughly. (If using chicken eggs, add one at a time, beating after each egg is added.)
4. Add the soy milk and beat for another minute or so.
5. Stir in the baking flour and baking soda. Let the mixture rest for about 20 minutes. The dough should be quite soft but not runny. If it seems drier or stiffer than when you finished mixing, add in a little more soy milk or cream. The dough should be moist, soft and light.
6. Stir in chocolate chips, just until evenly mixed.
7. Drop by teaspoon on the lined baking sheet(s), 3-4" apart. Bake in preheated oven for 10 minutes; I turned the sheet around halfway through baking. Cookies will spread out.
8. Let cookies cool on baking sheet for a couple of minutes before transferring to a cooling rack.
9. Not that you'll need to, but these cookies freeze beautifully.

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