



# Chocolate Chip Cookies

Make 24 cookies

## Ingredients

1 large egg

$\frac{1}{4}$  cup light brown sugar

$\frac{1}{2}$  cup dark brown sugar

4 tablespoons coconut oil, cold

1-teaspoon vanilla extract

$1\frac{1}{2}$  cups White gold gluten-free all purpose flour

1-teaspoon baking powder

$\frac{1}{8}$  teaspoon salt

$\frac{1}{2}$  cup semisweet chocolate chips

## Preparation

1. Preheat the oven to 350°F and line a baking sheet with a parchment paper. In a large bowl, combine the egg, sugars, coconut oil and vanilla extract.
2. Using a sifter, sift together the flour, baking powder and salt. Add the flour mixture to the egg mixture, mixing until combined. Fold in the chocolate chips and mix until dough forms.
3. Using a tablespoon, arrange the batter in 2-inch mounds on the baking sheet, leaving about 1 inch between each mound. Bake for 10 to 15 minutes, until golden. Transfer to a wire rack to cool. May be stored in an airtight

container for up to 3 days.