



Classic Grain-Free Chocolate Chip Cookies

Gluten-Free, Grain-Free, Nut-Free

Prep Time: 10 Minutes

Cook Time: 12 Minutes

Total Time: 22 Minutes

Yield: about 36 cookies

Ingredients

- 240 grams (2 cups, well-sifted before measuring) [Otto's Naturals - Cassava Flour](#)
- 1 teaspoon baking soda
- 1 ½ teaspoons kosher sea salt (reduce to 1 teaspoon if using regular sea salt)
- 2 sticks (1 cup) unsalted butter at room temperature
- ¾ cup cane sugar
- ¾ cup firmly packed light brown sugar
- 2 eggs
- 1-2 teaspoons vanilla
- 1 cup chocolate chips or to taste

Instructions

1. Preheat oven to 350°F.
2. In a medium bowl, combine flour, baking soda and salt.
3. In a separate large bowl, cream butter, brown sugar, cane sugar, and vanilla extract with a hand mixer until light and slightly fluffy (a stand mixer would work too).
4. Add in the eggs, one at a time, and vanilla extract and incorporate well.
5. Add in the flour mixture and stir briefly by hand so you don't get covered in flour. Finish with hand beater until mix is well incorporated.
6. Once everything is well combined, stir in the chocolate chips.
7. Drop rounded tablespoons of batter onto a baking sheet. Flatten if needed.*
8. Bake for 9-12 minutes until golden. Let them sit on the baking sheet for a few minutes before transferring to a wire rack to cool.

Recipe Notes:

*Climate, altitude, and brands of the ingredients you choose all affect whether or not the cookies flat on their own. We recommend baking one cookie in the oven to test, prior to baking the entire batch.