



Grain-Free Soft-Baked Chocolate Chip Cookies

Gluten-Free, Grain-Free, Nut-Free

Prep time: 8-10 minutes

Cook time: 15 minutes

Total time: 25-30 minutes

Yield: approximately 24 large cookies

Ingredients

- 1 cup butter* softened (or melted)
- 1 cup white sugar
- 1 cup light brown sugar, packed
- 2 teaspoon vanilla extract
- 2 large eggs
- 2 ¼ cups [Otto's Naturals - Cassava Flour](#)
- 1 teaspoon baking soda
- ½ teaspoon [Otto's Naturals Grain-Free Baking Powder](#)
- 1 teaspoon salt*
- 1-2 cups chocolate chips (or chunks, or chopped chocolate, or white chocolate)

Instructions

1. Preheat oven to 375°F. Line a baking pan with parchment paper and set aside.
2. Cream together butter and sugars until combined. (If using melted butter, allow to cool for a few minutes before combining with sugar.)
3. Beat in eggs and vanilla until fluffy.
4. In a separate bowl mix cassava flour, baking soda, salt, baking powder. Mix the dry ingredients slowly into the butter mixture until well combined.
5. Add chocolate chips and mix well.
6. (If using melted butter, place cookie dough in the refrigerator for while you clean up so it has a chance to firm up enough to hold its shape when it's scooped.)
7. Roll 2-3 Tbsp. (depending on how large you like your cookies) of dough into balls and place them evenly spaced on your prepared cookie sheets. (Or use a cookie scoop to make your cookies!)
8. Bake in a preheated oven for approximately 8-10 minutes. Take them out when they are just *barely* starting to turn brown.
9. Let them sit on the baking pan for 2 minutes before removing to the cooling rack. They will firm

up as they cool and even stay soft and chewy for days afterward!

Notes

- When you remove the cookies from the oven they will still look a *slight bit* doughy. THIS is the secret! Please, do **NOT** overbake! Take them out when they are just ***barely*** starting to turn brown.
- *Butter and salt. Both salted and unsalted butter are great! Use whatever is your preference. Be sure to use natural Sea Salt (not iodized table salt, as its grains are finer and therefore saltier by volume). If you are using salted butter you may want to start with 1/2 tsp. salt and adjust to your taste. We always make it with salted butter and 1 tsp. sea salt but everyone's taste is different, so do you!