

DESSERT

Makes: 12 - 15

Glycemic Load: 6



Gluten Free Chocolate Chip Cookies

Ingredients:

Dry Ingredients

3/4 cup of [buckwheat flour](#)

3/4 cup of [chickpea flour](#)

3/4 cup of [coconut flour](#)

1 tsp [baking soda](#)

1 tsp [gluten free baking powder](#)

½ tsp salt

¼ tsp [guar gum](#)

1 cup dark chocolate chips

Wet Ingredients

3/4 cup melted butter

1 cup Low Gi cane sugar

2 eggs

2 tsp vanilla essence

Method:

Heat oven to 175 degrees celcius.

Sift all dry ingredients (except for chocolate chips) into large mixing bowl.

Combine all wet ingredients in a smaller bowl then add wet mixture to dry mixture.

Mix then add the chocolate chips.

Roll into balls and bake for 15 mins. Then check every 2 mins until it's the texture you like.

If you like them chewy then slightly under cook.