

## Shopping List

### Bulk

Dark chocolate chips (3 c)

### Grocery

Unsweetened Chocolate (3 oz)

### Dairy

Unsalted Butter (7 T)

Eggs (3)

### Pantry Items\*

Vanilla (2 t)

Gluten Free Flour Mix (1/2 c)

Xanthan Gum (1/4 t)

Baking Powder (1/2 t)

Salt (1/2 t)

Sugar (1 c)



Check out our recipe blog at  
[www.communityfoodcoop.wordpress.com](http://www.communityfoodcoop.wordpress.com)

You can sign up to receive recipes periodically via email or RSS feed

*Community*  
**FOOD CO OP**  
Bellingham's Natural Grocer

#### Downtown Store

1220 N Forest Street  
Bellingham, WA 98225  
Open Daily 7am-10pm

#### Cordata Store

315 Westerly Road  
Bellingham, WA 98226  
Open Daily 7am-9pm

Phone: 360.734.8158

[sassysampler@communityfood.coop](mailto:sassysampler@communityfood.coop)

[www.communityfood.coop](http://www.communityfood.coop)

## Gluten-free Triple Chocolate Cookies



\* Pantry items are ingredients that you might already have on hand. Restock on these commonly used items if you are out!

Source: Sassy Sampler

Printed on FSC certified, 100%  
post-consumer recycled paper

*Community*  
**FOOD CO OP**

# Gluten-free Triple Chocolate Cookies

## INGREDIENTS

- 3 oz unsweetened chocolate, chopped
- 3 c dark chocolate chips
- 7 T unsalted butter, cut into chunks
- 1/2 c Gluten Free Flour Mix
- 1/4 t xanthan gum
- 1/2 t baking powder
- 1/2 t salt
- 3 eggs, *room temperature*
- 1 c sugar
- 2 t vanilla

## INSTRUCTIONS

1. Melt unsweetened chocolate, 1 1/2 c chocolate chips, and butter in double boiler until glossy. (You can also improvise with a medium heat-proof glass bowl set on a saucepan.) Let cool, stirring occasionally. Fight the urge to eat the chocolate before you add it to your recipe.
2. Mix flour, salt, xanthan gum and baking powder in a small bowl.
3. Beat eggs and sugar with mixer (hand held or stand mixer) on medium speed in a large bowl for about 4 minutes until creamy and pale in color. Add vanilla and mix to combine.
4. Add chocolate mixture and mix for 1 minute on low until fully combined.
5. (Remove bowl from mixer.) Fold in your flour mixture.
6. Fold in 1 1/2 c chocolate chips.
7. Cover with plastic and let sit at room temperature for 30 minutes. Preheat oven to 350 degrees. Put oven racks in upper middle and upper lower positions.
8. Line two baking sheets with parchment paper. Drop dough in heaping Tablespoons on sheets, about 1" apart.
9. Bake, reversing position of the baking sheets halfway through baking (from top to bottom and front to back), until edges of cookies have

just begun to set but centers are still very soft, about 10 –11 minutes. Cookies will be shiny, with cracks on top, and will not look fully cooked.

10. Cool cookies on sheets about 30 minutes, slide parchment with cookies onto wire racks, and cool to room temperature. Store in airtight container

You can add 2 t of instant coffee powder at the end of step three if desired. You can also substitute 1/2 c of almond flour for the GF flour. You can also add 3/4 c dark chocolate chips and 3/4 c white chocolate chips for more chocolate variety!



[www.communityfoodcoop.wordpress.com](http://www.communityfoodcoop.wordpress.com)

Makes 2 dozen cookies