



CHOCOLATE CHIP COOKIES

FOR 8 COOKIES YOU NEED

- 50g rice flour
 - 40g millet flour
 - 70g corn starch
 - 40g potatoe starch
 - 40g powdered sugar
 - 100g sugar
 - 20g shredded flaxseed
 - 60g chocolate chips
 - 1/2 teaspoon xanthan
 - 1/4 teaspoon baking soda
 - 1/32 teaspoon vanilla
 - 1/4 teaspoon salt
-
- 70g margarine
 - 30g coconut oil (at room temp)
 - 50g applesauce
 - fresh orange zest



- 1 Mix the ingredients of the first section except for 30g of your chocolate chips. Than add the ingredients of the second section and knead your cookie dough.
- 2 Put your cookie dough into a bowl and cover it with foil. Place it in your fridge for 1 hour. After that shortly knead it again.
- 3 Pre-heat your oven to 180 degrees.
- 4 Form 8 balls of approximately the same size (65-70g) and place them on a baking tray lined with baking paper. Flatten them with your hand.
- 5 Put the rest of your chocolate chips on the cookies to decorate them. Then pit them in your oven.
- 6 Bake your cookies for 10-12 minutes. Tehy are ready when the edges are brown and crisp but the inner part is still soft and chewy.

VEGANGLUTENFREE***NUTFREE***



PREPARATION: 30min
CHILLING: 1 hour
BAKINGI: 10-12min
HEAT: 180 degrees

Ausnahmsweise 

www.ausnahmsweise.at
  [ausnahmsweisekuchen](https://www.ausnahmsweisekuchen.com)
www.ausnahmsweise.at/blog