

Chocolate Chips ChickPea Cookies – Gluten Free

2 cups fresh ground chick pea flour

½ tsp. baking soda

½ tsp. salt

1 tsp. baking powder

Mix together in a small bowl and put aside.



½ cup butter , softened

2/3 cup white sugar

1 cup brown sugar

2 eggs

2 tsp. vanilla

1 cup chocolate chips

Directions

1. Mix first 4 dry ingredients together in a small bowl and set aside.
2. Using the whips with the Bosch bowl, cream butter and sugars until smooth about 1 min.
3. Add eggs and vanilla and mix again for 30 second.
4. Change the whips out for the cookie paddles and add the flour mixture and mix until incorporated.
5. Add chocolate chips and jog the machine to mix in.
- 6 Spoon out balls of cookie dough onto greased cookie sheet and add 3 choc. chips to the top of each cookie.
7. Bake at 325 F. degrees for 15 to 20 min. Let cool before moving.