

6. Recipe- Cassava Flour Chocolate Chip Cookies

Ingredients (Makes 12-15 cookies):

- 1 cup cassava flour
- 1/2 cup unsalted butter (softened) or coconut oil (for dairy-free)
- 1/2 cup brown sugar (packed)
- 1/4 cup white sugar
- 1 large egg (or flax egg: 1 tbsp flaxseed meal + 2.5 tbsp water, let sit for 5 mins)
- 1 tsp vanilla extract
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1/2 cup chocolate chips (dark, milk, or semi-sweet)

Instructions:

1. Preheat the oven:

- Preheat your oven to **175°C (350°F)**.
- Line a baking sheet with parchment paper.

2. Cream the butter and sugar:

- In a mixing bowl, beat the softened butter (or coconut oil) with brown sugar and white sugar until light and fluffy.

3. Add egg and vanilla:

- Mix in the egg and vanilla extract until smooth and creamy.

4. Incorporate dry ingredients:

- In another bowl, whisk together the cassava flour, baking soda, and salt.
- Gradually add the dry ingredients to the wet ingredients, mixing until a dough forms.

5. Add chocolate chips:

- Fold in the chocolate chips to evenly distribute throughout the dough.

6. Scoop the cookies:

- Scoop about 1 tablespoon of dough and roll into balls. Place them on the prepared baking sheet, spacing them 2 inches apart.

7. Bake:

- Bake for **10-12 minutes**, or until the edges are slightly golden. The center will still look soft—don't overbake for chewy cookies.

8. Cool:

- Let the cookies cool on the baking sheet for 5 minutes before transferring them to a wire rack.

Tips:

- For **extra richness**, sprinkle a little sea salt on top of the cookies before baking.
- Use **dairy-free chocolate chips** and coconut oil for a vegan version.
- Store in an airtight container for up to 4 days or freeze for later.

Why These Cookies are Perfect:

- The **cassava flour** gives the cookies a soft, slightly chewy texture.
- They're **gluten-free** without compromising flavor or texture.
- It's quick, easy, and guaranteed to please chocolate chip cookie lovers!