

Gluten free Chocolate Chip cookie

Ingredients

- 1 1/8 cup Buckwheat flour
- 1/2 tsp. baking soda
- 1/2 tsp salt
- 1 stick unsalted butter
- 3/4 cup brown sugar
- 1 egg
- 1 tsp. Vanilla extract
- 1 cup gluten free chocolate chips
- 1/2 cup chopped nuts (optional)



Preheat oven to 375 F. Wisk dry ingredients together. In another bowl beat eggs and sugar together on high until fluffy. Add butter and vanilla and beat until combined. Add dry ingredients and mix until combined. Stir in Chocolate chips and Nuts (optional). Grease baking sheet and scoop rounded Tablespoons of dough on to sheet. Bake 9-11 minutes until cookies are crisp on the outside, soft in the middle.