

Chewy Pumpkin Chocolate Chip Cookies

Prep Time: 20 minutes

Cook Time: 12 minutes

Total Time: 32 minutes

Servings: About 20 cookies

Serving Size: 1 cookie

Ingredients:

1 ½ cups Billie's Sweet Gluten Free Flour Mix	¼ cup coconut oil, melted and cooled
½ teaspoon salt	¼ cup maple syrup
½ teaspoon baking soda	2 teaspoons vanilla extract
¼ teaspoon baking powder	½ cup 100% pumpkin puree (not pumpkin pie filling)
1/8 teaspoon xanthan gum	1/3 cup chocolate chips
¾ teaspoon ground cinnamon	
¼ teaspoon ground nutmeg	
¼ teaspoon ground ginger	

Directions:

1. Preheat oven to 350 degrees F. Line a large baking sheet with parchment paper or spray with cooking spray.
2. In a medium bowl, whisk together flour, salt, baking soda, and spices. Set aside.
3. Combine the coconut oil, maple syrup and vanilla together and whisk well until fully combined. Add the pumpkin puree and whisk vigorously until smooth.
4. Slowly add the dry ingredients to the wet and mix until just combined and dough forms. Stir in the chocolate chips with a spatula.
5. Drop large, rounded tablespoons onto prepared baking sheet. Bake for 8 minutes and then LIGHTLY flatten each cookie using a fork and place back in the oven to bake for an additional 4 minutes.
6. Remove from oven and let the cookies cool on the baking sheet for two minutes. Transfer to a wire cooling rack and cool completely.

Tips and Tricks:

These cookies will have a chewy, almost moist cake-like consistency...they are amazing and I hope you enjoy them!

Nutritional Information Per Serving:

Calories: 80
Fat: 4.1 g
Cholesterol: 0.0 mg
Sodium: 91.5 mg
Total Carbohydrate: 11.0 g
Dietary Fiber: 1.3 g
Sugars: 4.6 g
Protein: 0.9 g

Billie's Gluten Free All Purpose Flour Mixes

All Purpose Sweet Mix:

Makes: 5 cups

Best For: Cookies & Brownies

3 cups brown rice flour

1 cup potato flour

½ cup tapioca flour/starch

½ cup sweet sorghum flour

All Purpose Cake and Cupcake Mix:

Makes: 5 cups

Best for: White/Yellow Cupcakes & Cake

2 1/2 cups brown rice flour

1 ¼ cups coconut flour

1 ¼ cups tapioca flour/starch

All Purpose Savory Mix:

Makes: 6 cups

Best For: Pizza Crusts & Breads

2 1/2 cups brown rice flour

1 1/2 cup potato flour

1 cup tapioca flour/starch

1 cup garbanzo bean/chickpea flour

Tips and Tricks:

All flour mixes can be stored in an airtight container for up to 3 months. I like to pre-mix a double or triple batch of each of these and have them ready in my pantry for when the mood strikes 😊