



Chocolate Chip Cookies

Recipe Gluten-free, dairy-free (casein-free) and hypotoxic

By: Cuisine l'Angélique

YIELD : **24 BISCUITS**

PREPARATION: **15 MINUTES**

REFRIGERATION: **4 HRS**

COOKING: **12 MINUTES**

INGREDIENTS

- 210 g (1 1/2 cups) all-purpose flour "La Merveilleuse"
- 120 g (1 1/3 cups) quinoa flakes
- 3.5 ml (3/4 tsp) baking soda
- 0.5 ml (1/8 tsp) salt
- 130 g (2/3 cup) coconut oil *
- 220g (1 cup) cane sugar
- 2 large eggs (110 g)
- 5 ml (1 tsp) vanilla
- 120 g (3/4 cup) semi-sweet chocolate chips

PREPARATION

1. In a bowl, combine flour, quinoa flakes, baking soda and salt. Set aside.
2. In another bowl, beat coconut oil and sugar together with an electric mixer until creamy.
3. Add eggs and vanilla and beat, with an electric mixer, for 2 minutes.
4. Stir the dry mixture into the liquids, stirring with a wooden spoon (the mixture will be thick, that's normal). Then add the chocolate chips and stir again.
5. Cover the dough and let stand in the refrigerator for a minimum of 4 hours.
6. Preheat the oven to 180 °C (350 °F).
7. Spoon the dough onto a baking sheet lined with parchment paper. Flatten very slightly, just enough to give a round shape to the cookies, not more (the more the biscuit will be flattened before baking, the thinner it will be when cooked).
8. Bake on top rack for about 12 to 14 minutes until golden brown.
9. Gently remove the cookies with a spatula and allow to cool on a wire rack.



Chocolate chip cookies... a classic must-have that will please everyone!

VARIATION

* For raisin and cinnamon cookies, simply add 7.5 ml (1 1/2 tsps) of ground cinnamon to dry ingredients and replace chocolate chips with raisins.

TIP

* It is important to use a coconut oil that's firm at room temperature and mild in taste. If you do not follow a diet excluding dairy products or if you follow the hypotoxic diet, you can replace coconut oil with clarified butter (ghee). This butter, also called cooking butter, is consistent with the hypotoxic diet because casein (milk protein) is removed.