



These gluten free chocolate chip cookies are crispy on the outside, chewy on the inside, buttery and perfectly sweet. These gluten free cookies are easy to make and don't require chilling! They are the best and no one can even tell they're gluten-free!

Gluten Free Chocolate Chip Cookies: Ingredients & Substitutions

These gluten-free cookies are made with a handful of simple ingredients that we'll discuss now!



- **Gluten-Free all-purpose flour.** Use a 1:1 all-purpose gluten-free flour made for baking – my favorite's are Bob's Red Mill or King Arthur Flour. Or, try these almond flour cookies or oat flour cookies!
- **Eggs.** For egg substitutes that work very well, see my eggless chocolate chip cookies recipe.



- **Fine sea salt.** Use fine (not coarse) sea salt. If using iodized table salt, decrease the amount by half.
- **Salted Butter.** Unsalted butter can be used in place of salted butter in these gluten-free chocolate chip cookies.
- **Granulated sugar.** I recommend using organic cane sugar or regular white sugar – I don't use sugar substitutes so I can't recommend them, but if you try it let me know in the comments.
- **Light brown sugar.** I don't recommend making substitutions for the light brown sugar. Using dark brown sugar works, but it will impart a bolder molasses taste.
- **Chocolate chips.** Choose your favorite variety of chocolate chips. I prefer semi-sweet or dark.

How to Store Gluten Free Chocolate Chip Cookies

Once cooled, store these gluten free chocolate chip cookies in an airtight container at room temperature for 3-5 days.

Freeze

You can freeze these gluten-free chocolate chip cookies two ways:

1. **Freeze the dough before baking.** Simply portion out the dough and roll it into balls. Then place it on a baking sheet and flash-freeze the balls until hardened. Once hardened, transfer the gluten free cookie dough balls to an airtight container until you're ready to bake.
 1. **To bake:** remove the cookie dough from the freezer and let it thaw in the refrigerator overnight or at room temperature for 2 hours before baking according to the recipe instructions. This is my preferred method, because you can bake them fresh when you're ready to enjoy them.
2. **Freeze baked cookies.** To freeze baked gluten free chocolate chip cookies, let them cool to room temperature. Then store them in an airtight container in the freezer for up to 2 months.
 1. **To thaw:** let the gluten free chocolate chip cookies sit out at room temperature until thawed. You can also warm them in the oven set to 250 degrees F, in a baking dish covered with foil (or a lid) until warmed through



Gluten Free Chocolate Chip Cookies

Course cookies, Dessert

Cuisine American

Servings 16 Cookies

Calories 200

Prep Time 10minutes minutes

Cook Time 10minutes minutes

Total Time 30minutes minutes

Equipment

- measuring spoons
- measuring cups
- spatula
- glass batter bowl
- baking sheet
- KitchenAid Mixer
- Parchment Paper

Ingredients

- ½ cup salted butter
- ½ cup granulated sugar
- ½ cup light brown sugar
- 1 teaspoon pure vanilla extract
- 1 large egg
- 1 ½ cups gluten-free all-purpose flour
- ½ teaspoon baking soda
- ¼ teaspoon baking powder
- ½ teaspoon fine sea salt
- 1 cup chocolate chips

Instructions

- Preheat oven to 375 degrees F. Line 2 baking sheets with parchment paper, set aside.
- In a small bowl, combine gluten-free flour, baking soda, baking powder and sea salt. Set aside



- In the bowl of a standing mixer fitted with the paddle attachment, cream together butter and sugars until light and fluffy.
- Add egg and vanilla and beat until combined.
- Add dry ingredient mixture and beat until the dough is uniform throughout
- Add chocolate chips and stir until evenly distributed.
- Use a small cookie scoop to measure out 1 ½ TBS portions of dough, then roll into balls and place on prepared baking sheets at least 2" apart (I usually put 8 or 9 cookies on each baking sheet).
- Bake in preheated oven for 9-10 minutes, or until cookies are barely set.
- Cool on baking sheet for 5-10 minutes before transferring to a wire cooling rack to cool completely.

Notes

Ingredient Substitutions

- **Gluten-Free all-purpose flour.** Use a 1:1 all-purpose gluten-free flour made for baking – my favorite's are Bob's Red Mill or King Arthur Flour.
- **Fine sea salt.** Use fine (not coarse) sea salt. If using iodized table salt, decrease the amount by half.
- **Salted Butter.** Unsalted butter can be used in place of salted butter in these gluten-free chocolate chip cookies. Or use browned butter.
- **Granulated sugar.** I recommend using organic cane sugar or regular white sugar.
- **Light brown sugar.** I don't recommend making substitutions for the light brown sugar. Using dark brown sugar works, but it will impart a bolder molasses taste.
- **Chocolate chips.** Choose your favorite variety of chocolate chips. I prefer semi-sweet or dark.

Store

Once cooled, store these gluten free chocolate chip cookies in an airtight container at room temperature for 3-5 days.

Freeze

You can freeze these gluten-free chocolate chip cookies two ways:



1. **Freeze the dough before baking.** portion out the dough and roll it into balls. Store the dough balls in an airtight container in the freezer until you're ready to bake (up to 2 months)
 1. **To bake:** remove the cookie dough from the freezer and let it thaw in the refrigerator overnight or at room temperature for 2 hours before baking according to the recipe instructions. This is my preferred method, because you can bake them fresh when you're ready to enjoy them.
2. **Freeze baked cookies.** To freeze baked gluten free chocolate chip cookies, let them cool to room temperature. Then store them in an airtight container in the freezer for up to 2 months.
 1. **To thaw:** let the gluten free chocolate chip cookies sit out at room temperature until thawed. You can also warm them in the oven set to 250 degrees F, in a baking dish covered with foil (or a lid) until warmed through.

Nutrition

Serving: 1 cookie | Calories: 200kcal | Carbohydrates: 29g | Protein: 2g | Fat: 9g | Saturated Fat: 5g | Cholesterol: 27mg | Sodium: 176mg | Potassium: 21mg | Fiber: 1g | Sugar: 20g | Vitamin A: 217IU | Vitamin C: 1mg | Calcium: 33mg | Iron: 1mg

Nutrition information is automatically calculated, so should only be used as an approximation.