

Gluten-Free, Dairy-Free Chocolate Cranberry Cookies

Description

These cookies are definitely addictive! Freeze the extras so you won't be tempted to over-indulge.

Ingredients

- 2 ozs (2 squares) unsweetened chocolate
- 1/4 cup butter or dairy-free, soy-free Earth Balance buttery spread
- 1 cup sugar
- 2 1/2 tsp gluten-free vanilla
- 2 eggs
- 1 cup gluten-free All-Purpose Flour Blend
- 1 1/4 tsp xanthan gum
- 2 tbsp cornstarch
- 1 tbsp gluten-free baking powder
- 1/2 tsp salt
- 1/2 cup semisweet chocolate chips (Enjoy Life: GF, DF, SF)
- 1/2 cup dried cranberries
- 1/2 cup powdered sugar



Summary

Yield: 54

Source:

www.livingwithout.com

Prep Time: 2 1/2 hours

Category: Cookies & Bars

Instructions

1. In a medium saucepan, melt chocolate and butter over medium low heat, stirring constantly.

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Remove pan from heat and whisk in sugar and vanilla. Whisk in the eggs, one at a time.

2. In a large bowl, sift together flour blend, xanthan gum, cornstarch, baking powder and salt. Stir in chocolate mixture with a rubber spatula. Stir in chocolate chips and cranberries.

3. Refrigerate dough for 2 hours.

4. Preheat oven to 350°. Grease baking sheets.

5. Roll dough into 1-inch balls. Roll balls in powdered sugar to coat. Place dough balls 2 inches apart on prepared baking sheets and bake in preheated oven for 12 minutes. Cookies will be soft. Cool them on baking sheets for 2 minutes before transferring them to a wire rack.

Notes

Two cookies contain 112 calories, 4g total fat, 96mg sodium, 18g carbohydrates, 2g protein.