

Russell Stover

Gluten Free Double Mint Chocolate Chunk Cookies

A yummy gluten-free update
on a classic cookie.

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Makes approx. 12 cookies

INGREDIENTS

1 cup gluten-free all purpose flour
3 tablespoons cocoa or cacao powder
1/2 cup + 2 tablespoons coconut sugar (or any granulated sweetener of choice)
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/4 teaspoon sea salt
1/2 cup butter or coconut oil, melted
2 eggs
1 teaspoon peppermint extract
1 [Russell Stover Milk Chocolate Bar](#), roughly chopped

INSTRUCTIONS

Preheat oven to 350 degrees.
Line a baking sheet with parchment paper then set aside.
In a large mixing bowl combine flour, cocoa powder, sugar, baking soda, baking powder and salt. Mix well.
In another large bowl combine butter/oil, eggs and peppermint extract. Whisk until frothy.
Pour wet ingredients into dry ingredients and stir until just combined.
Fold in the chopped chocolate bar pieces
Place rounded tablespoon portions on prepared baking sheet.
Bake for 10-12 minutes or until firm and turning golden on the bottoms.
Let cool slightly before serving.