

Idiot's Kitchen Recipe – Jen's Famous Gluten Free Cookies

Recipe from www.idiotskitchen.com – from Jennifer Gerth



Ingredients:

1 stick (½ cup) butter, melted
1 cup dark brown sugar, lightly packed
1 Tablespoon vanilla
Pinch of salt
2 eggs
2 cups old fashioned oats (not quick or instant)
1 cup coconut flakes
¾ cup almond meal
1/3 cup toasted oat bran
¾ cup dark chocolate chips (Ghirardelli recommended)
¾ cup dried cherries
Non-stick spray or parchment paper for lining baking sheet

Preheat the oven to 350 degrees.

In a large bowl, melt 1 stick of butter in the microwave for about 1 minute. When the butter is melted add 1 cup of lightly packed brown sugar and stir thoroughly to combine. Stir in 1 Tablespoon vanilla, a pinch of salt, and 2 eggs.

Add 2 cups of old fashioned oats and 1 cup of shredded coconut flakes. Stir all the ingredients until the oats are thoroughly incorporated. For gluten free cookies, add ¾ cup almond meal and 1/3 cup toasted oat bran and stir to combine.

Note: for traditional cookies, 1 to 1¼ cups of all purpose flour can be substituted for the almond meal and oat bran. Gluten free flour, however, is not recommended.

Stir in ¾ cup dark chocolate chips and ¾ cup dried cherries. OR another tasty option is to use ¾ cup white chocolate chips and ¾ cup dried cranberries.

Prepare a baking sheet with non-stick spray or a piece of parchment paper. These cookies will stick so do not skip this step! Use a medium (1½ inch) ice cream scoop and place mounds of cookie dough on the prepared baking pan.

This dough is a bit wetter than traditional cookie dough. If your dough is not holding together for scooping, add a bit more oat bran and/or almond meal 1 Tablespoon at a time.

Bake at 350 degrees for 20 minutes. The cookies will be golden brown but will look slightly underdone in the center. Do not over bake as they will set up as they cool. Cool on a wire rack or piece of waxed paper. Makes 18 awesome cookies.