

# Gluten Free Brownie Cookies

written by The Recipe Exchange | August 31, 2017

## **Ingredients**

3/4 cup butter  
1/4 cup + 2 T oil  
3 cups sugar  
3 large eggs  
1 cup cocoa powder  
1 T vanilla  
1 1/2 cups high quality gluten free flour blend (I used Mama's Almond Blend)  
1/4 tsp xanthan gum  
1/4 tsp sea salt  
1 1/2 cups baking chips or chopped candy bars

## **Directions**

Preheat oven to 325 degrees F and line baking sheets with parchment.

Melt butter in large saucepan over medium-low heat. Stir in oil, sugar, and cocoa powder until thoroughly mixed. Stir in eggs and vanilla with a sturdy spoon until mixture is smooth and completely combined.

Add flour, xanthan gum, and sea salt and stir until smooth. Stir in chocolate chips.

Scoop batter using a 1" cookie scoop or a spoon, spacing cookies 2-3" apart.

Bake for 8-9 minutes until cookies appear to be almost done. They will continue baking as they cool.

Let sit on cookie sheet for 5 minutes before removing to wire rack to cool.

Store on the counter up to 3 days. These cookies freeze well.