

Glutino Double Chocolate Chip Cookies For A Cause

Get This:

- 1 box Glutino Gluten Free Pantry Gluten Free Chocolate Chip Cookie Mix
- 1/4 c. unsweetened cocoa
- 1/2 c. unsweetened coconut
- 1 1/2 sticks butter, softened
- 3 large eggs
- 3 T. honey (or sweetener of choice)
- 2 t. vanilla

Do This:

1. Preheat oven to 350° F.
2. Spray a cookie sheet with non-stick cooking spray or line with parchment paper; set aside
3. In a medium size bowl, add first 3 ingredients; stir to combine and set aside.
4. In the bowl of a stand mixer, cream butter.
5. Add eggs and beat until smooth.
6. Add honey and vanilla; beat again to combine well.
7. Add dry ingredients to wet and mix just until everything is moistened and combined. DO NOT OVERMIX.
8. Using a cookie scoop or tablespoon, drop cookies onto prepared baking sheet(s), leaving about an inch in between cookies.
9. Press to flatten slightly.
10. Bake 10-12 minutes, or until just set.
11. Cool on cookie sheets a couple of minutes before removing to cool completely on a wire rack.
12. Store in an airtight container.