



## **No Worries Chocolate Chippers**

1 flax egg  
1/4 cup Earth Balance Buttery Spread  
1/4 cup applesauce  
1 teaspoon vanilla extract  
1/2 cup brown sugar  
1/2 cup white sugar  
1 cup sorghum flour  
1/4 cup potato starch  
1/4 cup sweet rice flour  
1/4 cup tapioca flour  
2 tablespoons almond meal  
1/4 cup GF oatmeal  
1/2 teaspoon xanthan gum  
1/2 teaspoon baking powder  
1/4 teaspoon baking soda  
1/2 teaspoon salt  
1/2 cup Enjoy Life semi-sweet chocolate chips  
1/2 cup chopped walnuts (optional)

Preheat oven to 375°F. Line two large baking sheets with parchment or silpat.

Make the flax egg: 1 tablespoon ground flax mixed with 2 tablespoons warm water. Stir well and set aside.

Blend softened Earth Balance Buttery Spread, sugars, flax egg, applesauce and vanilla in the bottom of a stand mixer and mix for a minute or two until all ingredients are blended together.

Add flours, potato starch, almond meal, oatmeal, baking soda, baking powder, xanthan gum, and salt to a separate medium sized bowl and whisk until all the dry ingredients are mixed well.

Turn on the mixer and slowly add the dry ingredients to the wet ingredients. Mix well until all ingredients are fully incorporated. Stir in the chocolate chips and walnuts.

Drop by spoonfuls onto the baking sheets leaving room between each cookies (mine did not spread). Bake for 12 minutes, rotating the trays halfway through the baking time. Remove from the oven. Let them sit for a few minutes and then move to a cooling rack. Makes about 2 dozen cookies.