



Classic Chocolate Chip Cookies

Based on the original Nestle Tollhouse Chocolate Chip Cookie recipe, you will not be disappointed with this gluten-free version!

Yield: 48 three-inch cookies

Ingredients

- 2¼ cups (315 g) [Pamela's All-Purpose Flour Artisan Blend](#)
- 1 teaspoon salt
- ¾ teaspoon baking soda
- 1 cup (2 sticks) butter, soft (or 14 tablespoons non-dairy butter)
- ¾ cup white sugar
- ¾ cup packed light brown sugar
- 2 eggs, large
- 1 teaspoon vanilla
- 2 cups semi-sweet chocolate chips
- 1 cup chopped walnuts (optional)

Directions

Preheat oven to 350° with rack in middle of oven. Lightly grease cookie sheet or line it with parchment paper.

In medium bowl whisk together All-Purpose Flour Artisan Blend, salt, and baking soda, and set aside.

In bowl of stand mixer with paddle attachment, mix together butter, white sugar, and brown sugar until light and creamy. Add eggs and vanilla, and mix again to combine. Gradually add flour mixture to the bowl, mixing to combine. Add chocolate chips and nuts and mix again.

Drop rounded tablespoons of dough onto cookie sheet. Bake 12 to 15 minutes or until edges start to brown. Let cookies cool slightly and remove to a wire rack to finish cooling.