

Glutensiz Çikolatalı Kurabiye

Delicious gluten-free chocolate cookies that are chewy, rich, and perfect for anyone avoiding gluten. Easy recipe with simple ingredients.

10 min

HAZIRLIK

15 min

PIRME

25 min

TOPLAM

6

PORSİYON

Easy

ZORLUK

Glutensiz Çikolatalı Kurabiye

Malzemeler

- 2 cup gluten free flour
- 0.5 tsp baking powder
- 0.75 cup unsalted butter
- 0.75 cup brown sugar
- 0.5 cup granulated sugar
- 2 tsp vanilla extract
- 2 egg
- 1 egg yolk
- 1.5 cup milk chocolate
- 1 cup bitter chocolate
- 0.5 cup white chocolate
- 0 sea salt
- 1 tsp salt

Yapılış

- Prepare for baking**
Preheat oven to 375°F (190°C). Line baking sheets with parchment paper.
- Mix dry ingredients**
Whisk together 2 cups gluten-free flour blend and 1/2 teaspoon baking powder in a medium bowl until evenly combined.
- Cream butter and sugars**
Beat 3/4 cup softened butter, 3/4 cup brown sugar, and 1/2 cup granulated sugar in a large bowl with an electric mixer on medium speed until light and fluffy, about 3-4 minutes.
- Add wet ingredients**
Add 2 teaspoons vanilla extract, 2 eggs, and 1 egg yolk to the butter mixture. Beat on medium speed until well combined, about 1-2 minutes.
- Reduce mixer speed to low and gradually add the flour mixture, mixing until just combined and no streaks of flour remain.**
- Fold in 1 1/2 cups chocolate chips and 1 cup chopped nuts using a wooden spoon or spatula until evenly distributed throughout the dough.**

- 7 **Chill the dough**
Cover dough with plastic wrap and refrigerate for at least 30 minutes until firm enough to scoop easily.
- 8 **Shape cookies**
Scoop dough into 2-tablespoon portions and place on prepared baking sheets, spacing them 2 inches apart.
- 9 Sprinkle tops lightly with 1/2 cup additional chocolate chips and a pinch of sea salt if desired.
- 10 **Bake**
Bake for 10-12 minutes until edges are set and lightly golden but centers still look slightly soft and underbaked.
- 11 Cool cookies on the baking sheet for 5 minutes, then transfer to a wire rack to cool completely before serving.

?puçlar?

Chill the dough for at least 8 hours or overnight - this is crucial for proper texture and prevents excessive spreading during baking.

Use an ice cream scoop to portion the dough for evenly sized cookies that will bake uniformly.

Don't overbake - cookies should look slightly underdone in the center when you remove them, as they'll continue cooking on the hot pan.

Let cookies cool on the baking sheet for 5 minutes before transferring to prevent breaking while they're still soft.

Flatten cookies slightly with your palm before baking to ensure even thickness and consistent baking.

Use parchment paper instead of greasing pans to prevent sticking and ensure easy removal.

Store dough balls in the freezer for up to 6 months - bake directly from frozen, adding 1-2 extra minutes to baking time.

Sprinkle with flaky sea salt just before baking for a gourmet touch that enhances the chocolate flavor.