

# Aquafaba Gluten Free Chocolate Chip Cookies



FOODSERVICE



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SERVING SIZE: 24

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## Ingredients

- 3 1/2 cups Rice Flour
- 1/2 teaspoon Baking Soda
- 1/2 teaspoon Baking Powder
- 1/2 teaspoon Salt
- 1/2 cup Sugar
- 1/2 cup Brown Sugar
- 1/2 cup Maple Syrup
- 1 teaspoon Vanilla Extract
- 1/2 cup Non-Dairy Butter
- 1/2 cup Canola Oil
- 3 fluid ounces Aquafaba (Brine from **Furmano's Chick Peas**)
- 12 ounces Dark Chocolate Chips

## In This Recipe



Pouch Extra Fancy Chick Peas (Garbanzo)



## Preparation

1. Preheat oven to 375 degrees.
2. In a medium sized bowl, combine Rice Flour, Baking Soda, Baking Powder, and Salt. Set Aside.
3. In a mixer, add Sugar, Brown Sugar, Vanilla Extract, and Non-Dairy Butter.
4. Next, add Maple Syrup, Canola Oil, and Aquafaba. Mix until creamy.
5. Gradually add flour mixture to mixing bowl while paddle is running. Should look like cookie dough in texture. If not, add a tablespoon of flour at a time until proper texture is achieved. Dough should hold it's shape.
6. Add Chocolate Chips and mix to incorporate.
7. Drop rounded tablespoons onto greased baking sheet.
8. Bake for 10 - 14 minutes until golden brown.

