

# Gluten-Free Chocolate Chip Cookies

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Author: [Cookie and Kate](#) Prep Time: 10 mins Cook Time: 12 mins

Total Time: 22 minutes Yield: 24 cookies Diet: Gluten Free

★★★★★ 4.2 from 85 reviews

This gluten-free chocolate chip cookie recipe is naturally sweetened and made with almond meal and coconut flour. These cookies remind me of classic Tollhouse cookies, but much healthier and easier to make—only one bowl required! Recipe yields 24 small cookies.



## Ingredients

- $\frac{3}{4}$  cup *firmly packed* almond flour or almond meal (about 100 grams)
- $\frac{1}{4}$  cup *firmly packed* coconut flour (about 43 grams)
- 1 teaspoon baking soda
- $\frac{1}{4}$  teaspoon fine salt
- Pinch of cinnamon (optional)
- $\frac{1}{2}$  cup unsalted butter or coconut oil, melted
- $\frac{1}{2}$  cup real maple syrup (preferably grade B) or honey
- 1 large egg\*
- 1 teaspoon vanilla extract
- 1 cup semi-sweet chocolate chips or 6 ounces dark chocolate, chopped
- Optional: Flaky sea salt, for sprinkling on top

## Instructions

1. Preheat oven to 350 degrees Fahrenheit and line a cookie sheet with parchment paper.
2. In a medium bowl, whisk together the flours, baking soda, salt and cinnamon (if using) until evenly combined. In a separate, smaller bowl, combine the melted butter, maple syrup, egg

and vanilla extract, and whisk until blended. Pour the liquid mixture into the dry mixture and stir until combined. Fold in the chocolate chips.

3. Let the dough rest for 5 minutes in the refrigerator so the coconut flour can absorb some of the excess moisture (or let the dough chill in the fridge for 10+ minutes if you want fat cookies, like those shown here). Scoop dough, one tablespoon at a time, in mounds onto the baking sheet, leaving a couple inches around each cookie.
4. Bake for about 11 to 13 minutes, until golden brown. Let them cool on the baking sheet for a few minutes, then slide the parchment paper onto a cooling rack to finish cooling. The cookies will be fragile when they are warm but will firm up as they cool. Sprinkle lightly with flaky salt while they cool, if desired.

## Notes

*Recipe adapted from [Gluten Free Fix](#).*

**Make it dairy free:** Use coconut oil instead of butter.

**\*2024 recipe edits:** This recipe originally did not call for an egg, but the cookies were quite fragile, especially after storage. Adding an egg helps a lot. I also added a cooking time range for better browning.

*Find it online: <https://cookieandkate.com/gluten-free-chocolate-chip-cookies/>*

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