

Café Rebecca - Cinnamon Chocolate Chip Cookies

Utensils & Appliances:

<input type="radio"/> Apron
<input type="radio"/> Oven Mitts
<input type="radio"/> Cookie Sheet Pan
<input type="radio"/> Baking Mat (parchment or cooking spray)
<input type="radio"/> 1 Cup Measuring Cup
<input type="radio"/> ½ Cup Measuring Cup
<input type="radio"/> ¼ Cup Measuring Cup
<input type="radio"/> Tablespoon
<input type="radio"/> Teaspoon
<input type="radio"/> ½ Teaspoon
<input type="radio"/> ¼ Teaspoon
<input type="radio"/> Whisk
<input type="radio"/> Wooden Spoon
<input type="radio"/> 2 Mixing Bowls
<input type="radio"/> Small Cookie Scoop

Café Rebecca - Cinnamon Chocolate Chip Cookies

Ingredients:

○ 2 ¼ Cups Flour Blend*
○ 2 Tablespoons Flaxseed Meal
○ ¼ Teaspoon Salt
○ ½ Teaspoon Baking Soda
○ ½ Teaspoon Baking Powder
○ 1 ½ Teaspoons Cinnamon
○ ¼ Cup Applesauce
○ 1 Stick Butter, Melted**
○ ¾ Cup Brown Sugar
○ ½ Cup Sugar
○ 1 Teaspoon Vanilla Extract
○ ½ Cup Chocolate Chips***
*We use Simply Gluten Free Flour Blend (https://simplygluten-free.com/carols-all-purpose-flour)
**Sub ½ Cup Butter of choice (we use http://earthbalancenatural.com/product/soy-free-buttery-spread/)
***We use Enjoy Life Chocolate Chips (http://enjoylifefoods.com/our-foods/chocolate-for-baking/chocolate-for-baking-mini-

Café Rebecca - Cinnamon Chocolate Chip Cookies

[chips/?gclid=CJXUx_C4h8MCFalj7Aod2WsARA\)](#)

Café Rebecca - Cinnamon Chocolate Chip Cookies

Instructions:

- | |
|--|
| 1. Preheat oven to 350° F |
| 2. Put a baking mat on the cookie pan |

<u>Dry Ingredients</u>	
3. Mix together in a bowl:	
	2 $\frac{1}{4}$ Cups Flour
2	Tablespoons Flaxseed Meal
1	$\frac{1}{2}$ Teaspoon Baking Powder
1	$\frac{1}{2}$ Teaspoon Baking Soda
	1 $\frac{1}{2}$ Teaspoons Cinnamon
1	$\frac{1}{4}$ Teaspoon Salt

Café Rebecca - Cinnamon Chocolate Chip Cookies

Wet Ingredients

4. Melt 1 Stick Butter in microwave for 30 seconds

5. Mix together in a bowl:

1 **½ Cup** Sugar

3 **¼ Cups** Brown Sugar

1 **Teaspoon** Vanilla Extract

1 **¼ Cups** Applesauce

6. Slowly mix the dry ingredients into the wet ingredients

7. Gently stir in **½ Cup** of Chocolate Chips

8. Use a small cookie scoop to put dough onto cookie sheet

9. Bake for 14 minutes

10. Allow to cool for 10 minutes and enjoy!!