

POPE FAMILY RECIPES

COOKING IS OUR LOVE LANGUAGE

FOUR FLOUR & FLAX CHOCOLATE CHIP COOKIES

INGREDIENTS:

$\frac{1}{2}$ cup all-purpose flour
 $\frac{1}{2}$ cup almond flour
 $\frac{1}{2}$ cup oat flour
 $\frac{1}{2}$ cup coconut flour
 $\frac{1}{4}$ cup ground flax
1 teaspoon baking soda
1 teaspoon salt
1 cup (2 sticks) butter, softened
 $\frac{3}{4}$ cup granulated sugar
 $\frac{3}{4}$ cup packed brown sugar
1 teaspoon vanilla extract
2 jumbo eggs
2 cups Chocolate Chips
1 cup chopped nuts (I prefer pecans)

To make these cookies gluten-free:

Add about a teaspoon of xanthan gum.
Increase the oat and coconut flour to $\frac{3}{4}$ cup.
And remove the all-purpose flour

DIRECTIONS:

Preheat oven to 375° F.

Sift together the flours, baking soda, and salt. Cream the butter and sugar, and add the vanilla. Beat the eggs in one at a time. Then slowly add the dry ingredients. Stir in the chocolate chips and the chopped nuts. Place a sheet of parchment paper on a cookie sheet. Drop about 1 inch round spoonful drops onto the sheet. Be sure to leave enough space between the cookies, about 2 inches, to allow them to expand while they bake. Bake for about 10 minutes, or until golden. Slide the cookies onto a cooling rack; let them cool and enjoy.