

Gluten-Free Chocolate Chip Cookies

<http://userealbutter.com/2021/06/28/gf-chocolate-chip-cookies-recipe/>

modified from [The New York Times](#)

2 3/4 cups (310g) fine ground almond flour
3/4 tsp kosher salt
1/2 tsp baking soda
10 tbsps (140g) unsalted butter or brown butter*
1/2 cup (115g) light brown sugar
1/2 cup (115g) granulated sugar
1 large egg, room temperature
2 tsps vanilla extract or seeds scraped from 1 vanilla bean
12 oz. semi-sweet or bittersweet chocolate, chopped**
flake sea salt for finishing

* If you make your own brown butter, start with more plain butter because you can lose as much as 20% weight in the process when the water boils off. Also, the brown butter yields a more flavorful cookie.

** Even if you have chips, chop them because the shards of chocolate create a creamier cookie interior. I typically reserve 1-2 ounces of chopped bits to garnish the tops of the cookies.

To brown butter: Use a saucepan with a light colored interior like enamel or stainless steel so you can see when the milk solids brown. Have a heatproof bowl with minimum 2 cup capacity at the ready. Melt 16 tablespoons (2 sticks) of room temperature plain unsalted butter, cut into several pieces, in a medium saucepan over medium heat. Stir constantly with a silicone spatula, metal spoon, or wooden spoon. The butter will melt, then foam, but keep stirring. After about 4-5 minutes, the milk solids should settle to the bottom of the pan. Keep stirring. Watch the milk solids carefully. As they begin to turn golden brown, remove the pan from the heat and scrape all of the brown butter and the solids into the bowl. Don't allow the solids to burn! This happens in seconds and burnt brown butter is bitter and not usable, so be vigilant! Allow the butter to cool, stirring occasionally to mix the solids into the butter. When completely cooled, measure out 10 tablespoons or 5 ounces for your cookie dough. Refrigerate (up to 2 weeks) or freeze (up to 3 months) the remaining butter for other uses. I got 12.5 tablespoons of brown butter from 16 tablespoons of unsalted butter.

Make the cookies: Preheat oven to 350°F (I set my oven to 360°F at elevation). Line 2 baking sheets with parchment paper. Line a third baking sheet with wax paper. Whisk the almond flour, kosher salt, and baking soda together in a medium bowl. In a separate bowl, beat the butter (plain or brown) and both sugars together for 3-4 minutes until light and fluffy. Scrape down the sides of the bowl. Add the egg and vanilla (extract, seeds, or combination of both) to the butter mixture and beat until well-incorporated. Scrape down the sides of the bowl. Add the almond flour mixture and beat until the dough just comes together. Stir in the chocolate.

Scoop 30-gram or 2-tablespoon mounds onto the wax paper-lined sheet. Gently flatten each mound to 1/2-inch thickness. Sprinkle with flake sea salt. Chill the dough in the freezer for 10 minutes (the less cold the dough, the more they will spread during baking). Arrange the dough pucks on your room temperature parchment paper-lined baking sheets with at least 2 inches of distance between the nearest neighbor. Bake 10-12 minutes, turning the baking sheet after 6 minutes. Remove from oven when the edges are golden and the center is almost set. Let the cookies rest on the baking sheet for 10 minutes before removing to a cooling rack. Cookies taste best fresh or day of. Store in airtight container for up to 3 days. Makes about 3 dozen.