



GLASSES
GOES
GLUTEN
FREE



DARK CHOCOLATE CHERRY CASHEW COOKIES

GLUTEN-FREE COOKIES FOR EVERY OCCASION

YOU WILL NEED:

- 1 ½ cups gluten free flour
- ¾ cup unsweetened cocoa powder
- ½ teaspoon baking soda
- ½ teaspoon xanthan gum
- ¼ teaspoon salt
- ¾ cup butter, softened
- 1 cup light brown sugar
- 2 eggs
- ½ cup light corn syrup
- 1 teaspoon vanilla
- ¾ cup dark chocolate chips
- 1 ¼ cup dried cherries
- ¾ cup chopped cashews

- 1 Preheat oven to 350 degrees. Measure flour, cocoa powder, baking soda, xanthan gum, and salt into mixing bowl and set aside.
- 2 Place butter and sugar in stand mixer with a wire whip attachment. Cream together for 5 minutes.
- 3 Change attachment to paddle and add eggs one at a time followed by the vanilla and corn syrup.
- 4 On a low speed, spoon in flour mixture. Continuing on a low speed, add in chocolate chips, dried cherries, and cashews. Place in refrigerator for 30 minutes.
- 5 Using a 2 Tablespoon cookie scoop, scoop dough onto cookie sheet lined with parchment paper. Lightly press down tops - dough is sticky. Bake for 16-19 minutes or until middle of the cookie is no longer "doughy" looking - cookies will not crack! Leave on sheet pan for 10 minutes before transferring to a wire rack.