

Angel Butter Chocolate Chip Cookies

Gluten Free, No Dairy

Makes 48 bite size cookies with 1/2 teaspoon of Angel Butter per cookie

Pre-Heat Oven to 350°F. Grease cookie sheet or line a large baking sheet with a silicone mat or parchment paper; set aside.

- WARM WET INGREDIENTS: Mix in a sauce pan on low heat with a spoon. If you are adding Cannabis Flour, Kief or Hash Oil, stir into the warm Angel Butter.
- Melt the Brown Sugar into Angel Butter. Set aside to cool while mixing the COOL WET and DRY INGREDIENTS.

1/2 Cup Angel Butter (melted) and set aside
1/2 Cup Dark Brown Sugar

- COOL WET INGREDIENTS: Stir in next 5 ingredients into small bowl w/ spoon and Wisk for 30-45 seconds. Set aside to thicken before mixing again.

1/4 Cup Coconut Milk or Almond Milk
2 tsp Vanilla Extract
2 TBSP Potato Starch
3 TBSP Honey
1 TBSP Molasses

- DRY INGREDIENTS: Mix in a large bowl with a wire whisk.

2 Cups Gluten Free Rice Flour (substitute as desired)
1/2 tsp Baking Powder
1/2 tsp Salt
1/4 tsp Baking Soda

- Pour the now cooler WARM WET sauce pan into the COOL WET bowl.
- Mix with a wire wisk.
- FINAL MIX: *Mix wet bowl & dry bowl ingredients together until consistent. Add Chocolate at the very end.*

1/2 Cup Dark Chocolate Chips (1.5 oz)

- Using a 1 tsp, scoop cookie dough, roll the dough into a ball and flatten with a fork on prepared cookie sheet. Dough should be oily on the outside.
- Bake at 350°F for 14-20 minutes or until done.
- Transfer to a wire rack to cool completely.
- Best to wrap and freeze. Cookies can be kept in an air tight container, at room temperature for up to five days.

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