

Sütsüz Çikolatalı Kurabiye

Dairy-free chocolate cookies made with coconut oil. Easy gluten-free option perfect for special diets. Crispy edges, soft centers!

5	25	30	8	Medium
HAZIRLIK DK	PİRME DK	TOPLAM DK	PORSİYON	ZORLUK

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Malzemeler

- 8 oz walnut
- 10.5 oz powdered sugar
- 3.5 oz cocoa powder
- 3 egg
- 1 cup gluten free flour
- 1 cup butter
- 1 tsp baking soda
- 1 pack vanillin
- 1 tsp salt

Yapılış

- Prepare for baking**

Preheat oven to 175°C (350°F). Line 2 large baking sheets with parchment paper.
- Mix dry ingredients**

In a medium bowl, whisk together 10.5 oz flour, 1 tsp baking powder, and 1 tsp salt until evenly combined. Set aside.
- Cream wet ingredients**

In a large mixing bowl, beat 8 oz softened butter with 1 cup brown sugar using an electric mixer on medium speed until light and fluffy, about 3-4 minutes.
- Add 3 eggs one at a time, beating well after each addition until fully incorporated. Beat in 1 cup vanilla extract.**
- Make the dough**

Add the flour mixture to the butter mixture and mix on low speed just until the dough comes together and no streaks of flour remain. Do not overmix.
- Fold in 3.5 oz chocolate chips using a wooden spoon or spatula until evenly distributed throughout the dough.**
- Shape and bake**

Scoop dough into 1.5-inch balls using a cookie scoop or tablespoon and place on prepared baking sheets, spacing them 2 inches apart.
- Bake for 10-12 minutes until edges are set and lightly golden but centers still look slightly soft. Do not overbake.**

Let cookies cool on the baking sheets for 5 minutes, then transfer to a wire rack to cool completely before serving.

?puçlar?

Use room temperature ingredients for easier mixing and better texture incorporation.

Measure flour accurately using the spoon-and-level method or a kitchen scale to prevent dry, crumbly cookies.

Choose refined coconut oil to avoid coconut flavor, or use unrefined for a subtle tropical taste.

Don't flatten cookie dough balls before baking - they'll spread naturally and maintain better texture.

Slightly underbake cookies for chewy centers, or bake a minute longer for crispier results.

Let cookies cool on the baking sheet for 5 minutes before transferring to prevent breaking.

Add a pinch of sea salt on top before baking to enhance the chocolate flavor.

Chill dough for at least 30 minutes to prevent excessive spreading during baking.