

# Triple Chocolate Cookies

These are a hit with the chocolate lovers and I have found they disappear quickly from a plate of assorted cookies. You can bring these to a party and not have to apologize for being gluten-free!

<b>1</b>	<b>cup margarine or butter or a mixture</b>
<b>3/4</b>	<b>cup brown sugar, packed</b>
<b>1/2</b>	<b>cup white sugar</b>
<b>1</b>	<b>egg</b>
<b>2</b>	<b>tsp vanilla extract</b>
<b>1</b>	<b>tsp instant coffee granules (optional)</b>
<b>2</b>	<b>Tbsp sour cream, yogurt or milk</b>
<b>2</b>	<b>cups GF all purpose flour</b>
<b>1</b>	<b>tsp xanthan gum</b>
<b>1/2</b>	<b>cup cocoa powder</b>
<b>1</b>	<b>tsp baking soda</b>
<b>1/2</b>	<b>tsp salt</b>
<b>1</b>	<b>cup white chocolate pieces</b>
<b>1</b>	<b>cup semi sweet chocolate pieces</b>
<b>1/2</b>	<b>cup pecans, chopped</b>

- ☞ Beat margarine with both sugars until smooth, being careful not to over mix.
- ☞ Add egg, vanilla, coffee and sour cream, beating until incorporated.
- ☞ Sift flour, xanthan gum, baking soda, salt and cocoa powder into sugar mixture and beat until smooth.
- ☞ Add white and dark chocolate and pecans, stirring until evenly distributed.
- ☞ Drop by dessert spoon or 7/8 oz scoop onto an ungreased cookie sheet and flatten slightly with the palm of your hand.
- ☞ Bake for 10 -12 minutes at 365°F.
- ☞ They are done when the tops begin to crack and centres are somewhat set but still a little soft. Hide until needed!

Makes 3 1/2 dozen cookies

Anne's Favourites, Food for the Heart and Soul



I always buy the best quality nuts I can find and keep them in the freezer so they stay fresh. Be certain to place the packaged nuts inside a second freezer bag so they do not take on any of the other smells from the freezer!