

# Gluten-free Quinoa Chocolate Chip Cookies

Created by Felicia Watson, M. S., FSHN graduate student

## Ingredients:

2 ¼ cups quinoa flour  
1 teaspoon baking soda  
1 teaspoon salt  
1 cup butter, softened  
¾ cup sugar  
¾ cup brown sugar, packed  
1 teaspoon vanilla extract  
2 large eggs  
2 cups semi-sweet chocolate chips  
1 cup chopped nuts (optional)

## Directions:

Preheat oven to 375°F.

Combine flour, baking soda and salt in small bowl. Beat butter, sugar, brown sugar and vanilla extract in large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition.

Gradually beat in flour mixture. Stir in chocolate chips and nuts. Drop by rounded tablespoon onto ungreased baking sheets.

Bake for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

**Yield:** Approximately 5 dozen cookies

Adjusted for 5,000 feet—will work from 3,500 -6,500 feet.

Nutrition Facts	
Serving Size 1 cookie	
Servings Per Container 60	
Amount Per Serving	
<b>Calories</b> 110	<b>Calories from Fat</b> 60
% Daily Value*	
<b>Total Fat</b> 6g	<b>9%</b>
Saturated Fat 3g	<b>15%</b>
Trans Fat 0g	
<b>Cholesterol</b> 15mg	<b>5%</b>
<b>Sodium</b> 65mg	<b>3%</b>
<b>Total Carbohydrate</b> 12g	<b>4%</b>
Dietary Fiber 1g	<b>4%</b>
Sugars 8g	
<b>Protein</b> 1g	
Vitamin A 2%	• Vitamin C 0%
Calcium 0%	• Iron 2%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

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