



The Birkett Mills Recipes

The Birkett Mills © 2014

P.O. Box 440, Penn Yan, NY 14527

(315) 536-3311

Breakfast: Gluten-Free Buckwheat Chocolate Chip Cookies

Makes: 12 cookies

Ingredients

1 1/4 cups raw buckwheat groats
1 stick butter, softened
1/2 cup brown sugar
1/4 cup white sugar
1 egg
1 teaspoon vanilla
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup chocolate chip

Directions

Place the buckwheat groats in the jar of a high-speed blender. Blend into a fine flour.

In a mixing bowl, add the butter, brown sugar, and white sugar. Blend until smooth. Add the egg and vanilla and blend until creamy, about 2 minutes.

Add the buckwheat flour, baking soda, and salt. Mix to thoroughly combine. Stir in the chocolate chips.

Refrigerate the dough for at least 1 hour, or overnight. Preheat the oven to 350F.

Scoop the dough into mounds onto a lined baking sheet. Bake for 12-13 minutes.

Let cool on the pan for 2-3 minutes, then scoop out onto a cooling rack. Enjoy!



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