

Gluten-Free Soft Cookie

Ingredients	%
Faba Bean Flour V-6000	32.0
Butter	26.5
Brown Sugar	12.8
Egg	10.5
Semi-sweet Chocolate Chip	8.5
Icing Sugar	6.4
Vanilla Extract	2.1
Salt	0.5
Baking Soda	0.45
Xanthan Gum	0.25

Procedure

- Sift together Faba Bean Flour V-6000, baking soda, salt, and xanthan gum
- Place granulated sugar, brown sugar, and butter in a stand mixer and beat until light and fluffy
- Add the egg and vanilla extract and mix until well combined
- Slowly incorporate the dry mix about ½ cup at a time, and keep on mixing
- Add the chocolate chips and stir to combine
- Scoop the dough on baking sheet and bake at 160°C for 10 min

Nutrition Facts

Serving size	(100g)
Amount per serving	
Calories	430
% Daily Value*	
Total Fat 24g	31%
Saturated Fat 9g	45%
Trans Fat 0g	
Cholesterol 65mg	22%
Sodium 560mg	24%
Total Carbohydrate 52g	19%
Dietary Fibre 1g	4%
Total Sugars 26g	
Includes 6g Added Sugars	12%
Protein 9g	
Vitamin D 0mcg	0%
Calcium 37mg	2%
Iron 2mg	10%
Potassium 530mg	10%

*The % Daily Value tells you how much nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice

Calories per gram Fat 9 • Carbohydrate 4 • Protein 4



Contact us:

For more information or to speak to somebody about this recipe please call your local Univar Solutions representative or contact us at:

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