Chocolate Chip Cookies (Gluten Free)

Ingredients:

- 2 1/4 c gluten free flour
- 1/2 tsp xanthan gum (omit if there is xanthan gum in your gluten free flour)
- 1 tsp baking soda
- 1 tsp salt
- 2 oz cream cheese (room temperature)
- 3/4 c unsalted butter, melted
- 1 c packed brown sugar
- 1/2 c white sugar
- 1 1/2 tsp vanilla extract
- 2 egg yolks
- 2 c semi-sweet chocolate chips

Directions:

1. In a bowl, whisk together the flour, xanthan gum (if using), baking soda, and salt.
2. In a stand mixer or another mixing bowl, combine the cream cheese, melted butter, sugar, and brown sugar and mix on medium speed for 2 minutes.
3. Add the egg yolks and vanilla extract and continue to mix until incorporated.
4. Slowly add the flour mixture and mix on low until just incorporated, then mix in the chocolate chips.
5. Cover the mixing bowl and refrigerate at least 4 hours, up to 4 days.
6. Scoop the dough onto a tray lined with parchment paper (do not spray) and bake for 11-12 minutes at 375°.
    - NOTE: the centers will look slightly underdone, but when the edges are just browning and starting to set, they are done.
7. Let cookies sit on the tray for 2-3 minutes before transferring to a cooling rack to finish cooling.

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