

## The Farmhouse Inn: Famous Farmhouse Turndown Cookies

---

Located in the Russian River Valley, this graceful, rural property comprises a converted 1872 farmhouse (the “main house”) and various additional stand-alone buildings. The private barn rooms and suites are the most luxurious, with muted tones, amazing bathrooms and a farmhouse-chic vibe. Topping many lists of best wine country inns, or indeed best inns anywhere, Farmhouse indulges guests with gourmet meals, airy, welcoming rooms and a lush, wooded setting.

### **INGREDIENTS - GLUTEN-FREE:**

#### *Ingredients:*

- 1 lb 10 oz gluten-free Cup 4 Cup flour
- 4 tsp baking soda
- 1 lb butter softened
- 14 oz light brown sugar
- 12 oz granulated sugar
- 4 large eggs
- 4 tsp vanilla extract or vanilla bean paste
- 4c semi sweet chocolate chips
- 3c milk chocolate chips
- 3 c white chocolate chips

### **METHOD:**

- Sift dry ingredients together
- Cream the butter with the sugars, then add eggs one at a time, beat in the vanilla
- Slowly add the dry ingredients until smooth, on low to incorporate
- Mix in the chocolate chips and transfer to a large bowl
- Refrigerate overnight before baking
- Bake at 300 degrees F for 9-10 minutes

