

Sue's Chocolate Chip Cookies

Revised to Oat Flour as the Soy Flour in previous recipe is difficult to find.

½ cup butter (room temp, or cool)

1 ½ cup brown sugar

1 egg

1 ½ tsp vanilla

¾ cup white rice flour

1 cup gluten free oat flour

¼ cup potato starch

2 tbsp tapioca starch

1 tsp salt

1 ½ tsp baking soda

½ cup ground almond meal

1 pkg 270g or 1 ½ cups semi-sweet chocolate chips

Mix dry ingredients (not chocolate chips) in a bowl.

Blend wet ingredients in mixer until smooth consistency. Add dry ingredients by scoop until well incorporated. Add chocolate chips and mix till evenly dispersed.

Use small scoop to make dough balls or roll by hand. Place on parchment lined baking sheet.

Bake at 350° for 13-14 mins.

Makes approximately 36 cookies.