

Sue's Oatmeal Cookies

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| 1 ¼ cup | oat flour |
| ½ cup | gluten free flour blend* |
| 1 cup | oats |
| ½ tsp | salt |
| ½ tsp | baking soda |
| 1 tsp | cinnamon |
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| ½ cup | butter (room temp) |
| ½ cup | white sugar |
| ½ cup | brown sugar |
| 1 | egg |
| 2 tbsp | egg whites |
| 1 tsp | vanilla |
| ½ cup | chocolate chips or raisins (optional) |

Cream butter and sugars, add egg, egg whites and vanilla.

Mix together dry ingredients and add to creamed butter and sugar, till well combined.

Scoop dough onto parchment lined baking sheets.

Bake in 350° for 12 mins. Makes about 36 cookies.

***My favourite blend is – 2 cups white rice flour, 2/3 cup tapioca starch and 1/3 cup of potato starch**