

Sue's Double Chocolate Walnut Cookies

¾ cup	White rice flour *(see below)
2 tbsp	Tapioca starch
2 tbsp	Potato starch
2 tbsp	Almond meal
½ tsp	Guar gum
½ tsp	Baking powder
½ tsp	Baking soda
¾ tsp	Salt
½ cup	Butter
¾ cups	Chocolate chips (melted)
1/3 cup	Brown sugar
¼ cup	White Sugar
1	Egg
¾ tsp	Vanilla
¾ cup	Chocolate chips (white or semi-sweet)
¾ cup	Walnuts chopped

Combine dry ingredients and set aside.

Add about 1 tbsp of the butter to the chocolate chips to melt them in a microwave or double boiler. Warm and stir till all the chips are melted.

Combine remaining butter and sugars in bowl of mixer and blend until creamy. Add egg and vanilla and mix till well blended. Slowly pour in warm melted chocolate. Add dry ingredients, chocolate chips and walnuts. Dough will be soft and sticky. Scoop onto baking tray lined with parchment. Bake at 375° for 10-12 minutes. Cookies should be dry around the edges when done. Do not over-bake.

***Substitute 1 cup of a gluten free flour blend for the white rice flour, tapioca and potato starch. If the blend includes guar or xanthan gum, then omit the gum from this recipe.**