

Sue's Orange Chocolate Cookies

½ cup	butter (cool, cut into small cubes)
½ cup	brown sugar
½ cup	white sugar
1	egg
1 tbsp	vanilla
1 orange	orange zest
1 cup	white rice flour
¼ cup	brown rice flour
½ cup	potato starch
¼ cup	tapioca starch
2 tbsp	milk powder
½ tsp	salt
2 tsp	baking powder
½ cup	semi-sweet chocolate chips
½ cup	white 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.

Place dough in plastic wrap and roll into 1 ½ inch logs, place in freezer to firm up. Cut into 1 inch pieces and place on parchment paper

Bake at 350° for 12-14 mins. Makes approximately 45 cookies.