

# Gluten Free Habit

## Toll-House Style Chocolate Chip Cookies (gluten free)



Mmmm. Warm chocolate chip cookies right out of the oven. Add a glass of cold milk and I'm in Heaven! These will remind you of a Nestle Toll House cookie...soft, chocolaty, and addictive. They will make you wonder why you even needed gluten in the first place!

Makes: 22 cookies using a small-sized scooper

### INGREDIENTS:

*\* IMPORTANT...When measuring out your flours, DO NOT scoop your measuring cup into a tub or bag. This will result in using more flour than called for. Instead, pour or spoon the flour into your measuring cup, and level off with flat side of a knife. If possible, measure your flours by weight for best accuracy.*

½ cup + 1 Tbsp. white rice flour (2.9 oz.)	1 stick butter, melted and cooled
½ cup brown rice flour (2.0 oz.)	1 tsp. vanilla
¼ cup corn starch (1.2 oz.)	1 egg + 1 egg yolk
¼ cup potato starch (1.3 oz.)	½ cup + 1 Tbsp. light brown sugar, packed
¾ tsp. xanthan gum	¼ cup granulated sugar
½ tsp. baking soda	1 ½ cup semi-sweet chocolate chips
½ tsp. salt	

### GETTING READY:

1. Line cookie sheets with parchment paper

### DIRECTIONS:

1. In large microwavable mixing bowl, microwave butter until just melted. Set aside.
2. In medium bowl, stir or whisk together white rice flour, brown rice flour, corn starch, potato starch, xanthan gum, baking soda, and salt. Set aside.
3. To the large bowl with the melted butter, add brown sugar, granulated sugar, vanilla, egg, and yolk. Mix well.
4. Now add the dry ingredients to the wet ingredients, ½ at a time, mixing after each addition.
5. Add in chocolate chips and stir to combine.
6. Here's the sad part...let the dough rest for 30 minutes. **Don't skip this part!** This gives the gluten free flours time to absorb the liquids (and this is a great time to clean up the kitchen!). At some point while the dough is resting, preheat your oven to 375° so that it's ready when the dough is.
7. Create cookie dough balls with small scooper and place on cookie sheet.
8. Bake at 375 degrees for 8-9 minutes or until edges are slightly browned. Centers will appear slightly under-cooked, but will finish cooking on rack.

9. Leave cookies on pan for a minute or two. I like to use my spatula to gently go around the edges of the cookies to make them more circular (this is not necessary, but it makes them prettier). Do this quickly before the cookies firm up.
10. Move cookies to cooling rack with spatula. Careful...they will be soft until cooled.

***Tips:***

1. *Gluten free flours don't behave like gluten flours, so letting the dough rest is important.*
2. *Taking the cookies out when centers are still soft is important!*
3. *These cookies are best on the day you bake them, so eat up!*