



Cookie Recipe Exchange



Chocolate Chip Cookies (Gluten Free)



Recipe courtesy of:
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Preheat oven to 375 degrees

4 ounces coconut oil at room temperature	1/2 teaspoon vanilla
1/2 cup brown sugar	1 egg
1/2 cup granulated sugar	1 1/4 cups regular rolled oats, not instant
1/2 teaspoon baking powder (I use aluminum free.)	1 cup gluten free flour (I prefer King Arthur brand)
1/2 teaspoon baking soda	1/4 cup white chocolate chips
1/2 teaspoon sea salt	1/4 cup semi-sweet chocolate chips

Directions:

Beat coconut oil, sugars, baking powder, baking soda, and salt together. Then add egg and vanilla. This sounds like an odd method but it works! In a blender, process the oats and the white chocolate chips until the oats are finely ground. To the egg/oil mixture - add the oat mixture, gluten free flour and semi-sweet chocolate chips. Stir until just combined. Drop table-spoonfuls 2" apart onto greased cookie sheets.

Bake 8-10 minutes until cookies are just beginning to brown at the edges. Cool on the baking sheet for a few minutes and then move the cookies to a cooling rack. This recipe makes 4 dozen and doubles well for freezing.