

GLUTEN FREE OATMEAL-CHOCOLATE CHIP COOKIES, courtesy of Dr. Jennifery Hendry, ND

- ¾ cup brown rice flour (OR oat flour)
- ¼ cup almond meal (OR tapioca starch)
- ½ tsp xanthum gum
- ¾ tsp baking soda
- A pinch of salt

- ¾ cup butter or coconut oil
- ½ cup granulated sugar
- ½ cup brown sugar
- 1 egg or egg replace
- 2 tsp vanilla
- 2 ½ cups oats
- 1 ½ cups chocolate chip



1. In a small bowl, combine rice flour, almond meal, xanthum gum, baking soda and salt Mix well & set aside.
2. In a large bowl, using an electric mixer, beat butter, sugar, brown sugar, egg and vanilla until light and fluffy. Slowly beat in dry ingredients until combined. Stir in oats and chocolate chips.
3. Drop dough by rounded spoonfuls on lightly greased baking sheets.
4. Bake in oven preheated to 350 F for 10 to 13 minutes, or until lightly browned and just set. Let cool on baking sheets on a rack for 2-3 minutes. Transfer to cooling rack and let cool completely.

Store in an airtight container at room temperature for up to 5 days or freeze for up to 2 months.

****Note: If making dairy free cookies PC brand has dairy free chocolate chips. Also, raisins can be used instead of chocolate chips.*

