
David's Gluten Free Chocolate Chip Cookies

These cookies come out thin and crispy, just the way I like them. When cooked, these taste almost identical to regular (wheat flour) cookies, save for a slight graininess contributed by the rice flour. For those of us that love tasting the batter and “licking the bowl,” uncooked, the dough is nearly indistinguishable from regular (wheat flour) cookie dough, so even the non-celiac kids love to participate. I’m a purist so I like the chocolate chips, but you easily can substitute some of the chips for toasted, chopped nuts if that is your preference. Comment on this recipe

Yield: 36 cookies (even if you taste the batter)

Ingredients

- 2 sticks of unsalted butter
- 1 cup sugar
- ½ cup brown sugar
- 1 egg
- ¼ cup milk
- 1 ½ tsp gluten free vanilla extract
- 2 cups rice flour
- ¼ cup cornstarch
- 2 tbsp tapioca flour
- 1 tsp xanthan gum
- 1 tsp salt
- 1 tsp baking soda
- 1 12oz. bag of semisweet chocolate chips



Directions

Preheat oven to 375 F.

In a standing mixer, cream butter for 20 seconds until soft and pliable. Add sugar and brown sugar and cream on high speed until light in color and it has a fluffy texture, about a minute. Reduce mixer to medium and add egg, then milk, then vanilla until well combined.

Sift together rice flour, cornstarch, tapioca flour, xanthan gum, salt, and baking soda. With mixer on low, gradually add dry ingredients to wet ones in the mixing bowl until fully combined (scrape sides of bowl as needed).

Stir in chocolate chips. Spoon batter onto ungreased cookie sheet, flattening each cookie slightly for crispier cookies, or leaving in mounds for a cakier interior. Bake 12-15 minutes until golden brown (rotate cookies and switch racks halfway through cooking). Remove cookies to a rack to cool off the cookie sheets.