

# **BEST GLUTEN-FREE, DAIRY-FREE CHOCOLATE-CHIP COOKIES**

## **INGREDIENTS:**

1-1/2 cups White Rice Flour\*  
1 tsp Baking Soda  
1/4 cup Potato Starch  
1/2 cup Sweet Rice Flour  
2 tsp Xanthan Gum  
1/2 tsp Baking Powder  
1 tsp Salt

1/2 cup Sugar  
1/2 cup Brown Sugar \*\*( see note)  
1 cup Dairy-Free Margarine  
2 Eggs  
1 tsp Vanilla  
12 ozs Dairy-Free Chocolate Chips  
1 cup Walnuts, chopped (optional)

Combine first 7 (dry) ingredients in a small bowl. Set aside  
Cream sugars and shortening until well blended. Beat in eggs,  
one at a time. Add vanilla. Gradually add flour mixture and mix  
well. Stir in chips, nuts if using.

Drop by rounded teaspoons on parchment-paper-lined cookie  
sheets. Bake 8-10 minutes in a 375 degree oven. Cool on a wire  
rack. Can also be made into pan cookies by placing in an 8"  
square pan and baking for 20 minutes or until a toothpick tests  
dry.

## **NOTES:**

\* - To make chocolate chocolate-chip cookies, replace 1/4 cup of  
rice flour with 1/4 cup of unsweetened cocoa powder.

\*\* - I always half these amounts of sugar. The cookies still taste  
delicious!

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