

## A Favorite- Chocolate Chip Cookies

by Robin G. Coles

These cookies are gluten and dairy free. Not to mention wheat, sorghum flour, and nut free. They are great for any time you want that comfort food snack. I use Glutinous Rice Flour which works well for sweet rolls, etc. Plus, potato and tapioca starch to give it stability. The Grapeseed oil gives a lighter taste in place of butter (dairy). You can use olive, canola or sunflower oil. I use this recipe a lot and take it to conferences with me. They are easy to make and who doesn't love chocolate chip cookies? The best part is when people realize they are gluten and dairy free because they **love** them!



Because you are using gluten free rice flour instead of wheat flour the measurements are not the same. Therefore, the best measurements are by weight. I use grams. You can buy the rice flour and tapioca starch at any Asian supermarket. Though, some supermarkets are now carrying them.

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### Ingredients

- 2 eggs
- 150 grams white sugar
- 150 grams brown sugar
- 108 grams oil
- 5 grams of anise extract (can also use lemon or vanilla)
- 270 grams of gluten-free flour
  - 210 grams rice flour
  - 50 grams Potato starch
  - 10 grams tapioca starch (sometimes known as tapioca flour)
- 5 grams baking soda
- dash salt
- 5 grams vanilla
- chocolate chips (dairy, gluten free)

### Instructions

1. Preheat oven to 375 degrees F.
2. Lightly grease two cookie sheets with oil spray (I use coconut spray).
3. In a medium bowl combine the flour, starches, baking soda, and salt. Set aside. (I usually weigh them all in one bowl - don't forget to weigh the bowl empty first, then add the weight of each ingredient, or weigh out each ingredient separately then add together)
4. In a large bowl blend the oil, brown and white sugars together.
5. Blend the eggs and vanilla together with a fork or whisk and add to the sugar mixture.
6. Gradually add the flour mixture until blended.

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7. Add the chocolate chips and mix until blended.
8. Scoop\* dough onto a greased baking sheet. Bake for 9 minutes then turn the pan and bake for another 2 minutes. (This gives the cookies in the front of the oven a chance to brown)
9. Cool for 2 minutes before lifting the cookies off the cookie sheet and finish cooling on baking rack.

\* If you're using an ice cream scoop, I use #40