

Third Place Chocolate Chip Cookie Contest

Gluten Free

Recipe by: Andrea Wheeler

Ingredients:

½ c. gluten free oats
2 ¼ c. gluten free all-purpose flour
1 tsp. baking soda
1 tsp. salt
¼ tsp. gd. Cinnamon
1 c. butter melted
¾ c. packed brown sugar
¾ c. granulated sugar
1 tsp. vanilla extract
½ tsp. vanilla bean paste
½ tsp. lemon juice
2 large eggs
1 c. each milk chocolate chips & dark chocolate chips
1 c. semisweet chips

Directions:

Preheat oven to 350. Place oats in blender and grind till flour. Place in large bowl, whisking gluten free flour, baking soda, salt, and cinnamon. Set aside melt butter and stir in sugars till smooth. Then stir in lemon juice, vanilla bean paste and eggs. Stir till smooth. Stir in flour mixture. I mixture looks loose; you may need to add a little extra flour. It should be thick. Add in chocolate chips and stir till mixed. Line cookie sheet with parchment paper and scoop ¼ c. of dough into balls and place on sheet. They will spread! Bake 15-17 minutes, cool on pan for 5 minutes, then remove to cooling rack.
Makes twenty-one big cookies.

