

Gluten-Free Oatmeal Chocolate Chip Cookies

Ingredients:

- 1 cup Butter (softened)
- 1 cup Light brown sugar (packed)
- ½ cup Granulated sugar
- 2 Eggs
- 2 tsp. Vanilla extract
- 1 ¼ cup Gluten-free flour mixture**
- 1 tsp Guar gum
- ½ tsp Baking soda
- 1 tsp Salt
- 3 cups Quick oats (gluten-free)
- ¼ cup Shredded coconut
- 1 cup Semisweet chocolate chips



****Note:** the gluten-free flour mixture should be comprised of 3 equal parts. One part should be a starch (potato starch, cornstarch, tapioca starch, etc.), and the other two parts should be gluten free flours (white rice flour, brown rice flour, coconut flour, arrowroot flour, sorghum flour, etc.) A 1:1:1 ratio of coconut flour, arrowroot flour, and potato starch is a combination that works well.

Directions:

- Combine the butter, brown sugar, and white sugar together in a large bowl and beat them with an electric mixer until smooth.
- Beat in the eggs one at a time, then stir in the vanilla.
- In a separate bowl, stir together the flour, guar gum, baking soda, and salt. Stir this mixture into the wet mixture until it is just blended.
- Mix in the quick oats, coconut, and chocolate chips.
- Spoon the dough onto a baking sheet and bake the cookies at 325°F for 12-16 minutes.
- Allow the cookies to cool on the tray for about 10 minutes before transferring them to a cooling rack so they don't crumble.

Baking Tip:

- These cookies last for several months in the freezer. Store in a plastic container and when ready to serve, simply microwave the cookies for about 15 seconds to soften.