

NOTE: Read all labels to insure that all ingredients are gluten free.

Chocolate Chip Cookies

1 1/2 cup Tom Sawyer GF Flour

1/4 t Baking Soda

1/4 t Baking Powder GF

1/2 t Salt

1 1/4 cup Brown sugar

1/2 cup Butter

2 ea Fresh eggs

1 t Vanilla Gluten Free

1/2 cup Chocolate chips

1/2 cup Chopped walnuts (optional)

Cream butter and sugar and eggs and vanilla and mix well. Mix together, flour, salt, baking powder, baking soda, and add to cream mixture, add chips and nuts. Oil pans, well and shape dough into small balls (ping-pong size) on greased cookie sheet, spaced well, flatten to 1/2 inch, cool in refrigerator for one hour. Bake at 375 degrees until nicely brown.