



RECIPE

CHOCOLATE CHIP COOKIES

Using Gluten-Free Naturals® Cookie Blend

1/2 cup butter or gluten-free margarine
6 Tablespoons white sugar
6 Tablespoons brown sugar, packed (pressed down into spoon)
1 egg
1 teaspoon gluten-free vanilla extract
1 1/4 cup Gluten-Free Naturals® Cookie Blend
3/4 teaspoon salt
1/2 teaspoon baking soda
1 cup gluten-free semi-sweet chocolate chips
1/2 cup nuts (optional)

Cream the butter and sugars and blend until fluffy. Add the egg and vanilla and blend in. Add the Cookie Blend, salt, baking soda and mix in. Add the chocolate chips (and nuts if desired) and blend well.

Drop by teaspoonfuls onto an ungreased baking sheet. Bake at 375 degrees for 10 minutes. Cool 2 minutes on the baking sheet (important!), and then remove to a cooling rack.

*We are not responsible for the gluten-free status of other manufacturer's products. Please check the ingredients list on the package or contact the manufacturer directly.