



Gluten-Free Chocolate Chip Cookies

Shine 365
Marshfield Clinic

PREP TIME: 20 minutes • **BAKE TIME:** 9-11 minutes • **SERVINGS:** 30 (1 cookie per serving)

INGREDIENTS

- 2/3 cup cornstarch
- 1-3/4 cup rice flour
- 1/2 teaspoon xanthan gum
- 1 teaspoon salt
- 1-1/4 teaspoon baking soda
- 1 cup butter flavored shortening
- 1 cup granulated sugar
- 1/4 cup packed brown sugar
- 2 teaspoons vanilla
- 2 large eggs
- 2 cups (12-ounce package) semi-sweet chocolate chips

INSTRUCTIONS

- Heat the oven to 375 F.
- Combine flour, cornstarch, baking soda, salt and xanthan gum in small bowl.
- Beat shortening, granulated sugar, brown sugar and vanilla in large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition.
- Gradually beat in flour mixture.
- Stir in chocolate chips.
- Drop by rounded teaspoon onto ungreased baking sheets.
- Bake for 9-11 minutes or until golden brown. Cool on baking sheets for 2 minutes; place cookies on wire racks to cool completely.

NUTRITION INFORMATION

Each serving contains about 214 calories; 11 gm fat
2 g protein; 28 g carbohydrates

Source: Marshfield Clinic Nutrition and Diabetes Services