



*Hill's Mills & Mixers*

**BOSCH** Kitchen Centre

*~products for better health*

## Gluten-Free Chocolate Chip Cookies

### Ingredients:

1 cup butter or margarine  
¾ cup white sugar  
¾ cup brown sugar  
2 large eggs  
1 teaspoon vanilla  
2/3 cup rice flour  
2/3 cup potato starch flour  
2/3 cup tapioca flour  
¼ cup cornstarch  
2 tablespoons soy flour  
1 tablespoon soy lecithin granules  
1 teaspoon xanthan gum  
1 teaspoon baking soda  
1 teaspoon salt  
12 ozs chocolate chips  
1 cup chopped nuts

### Directions:

Preheat oven to 375 degrees. Cream butter/margarine with sugars until smooth. (Preferably in your Bosch Mixer with Cookie Paddles in place) Add eggs and vanilla, mixing well. Combine dry ingredients in separate bowl, then blend into creamed mixture. Stir in chocolate chips and nuts. Drop by spoonful onto cookie sheets and bake for about 9 minutes or until lightly browned. Remove from pans and cool on wire racks.

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