

Janey's Famous Chocolate Chip Cookies (made Gluten Free)

(Gluten Free, Can be Dairy Free)

Adapted by jalene (@donteatwheat.com) from a recipe by Janey Nielsen

Yields 24 cookies

Ingredients:

- 1 cup white rice flour (I grind my own from Calrose rice)
- 5 Tbsp potato starch
- 3 Tbsp tapioca starch
- 3/4 tsp xanthan gum
- 1/2 tsp baking soda
- 1/2 tsp sea salt
- 1/2 cup organic non-hydrogenated shortening (I use Spectrum's)
- 3 Tbsp butter (Use Earth Balance to make it Dairy Free)
- 1/2 cup sugar (I use evaporate cane juice sugar)
- 1/2 cup brown sugar
- 1 egg
- 1 & 1/2 tsp gluten free vanilla extract
- 1 cup (6 oz) gluten free chocolate chips of your choice (I used 1/3 semi sweet, 1/3 milk chocolate, and 1/3 white chocolate...YUM!)



Directions:

1. Preheat your oven to 350 degrees F. Line a baking sheet with parchment or some other non-stick invention.
2. Combine the white rice flour, potato starch, tapioca starch, xanthan gum, baking soda, and salt together in a medium size bowl and set aside.

3. In a mixing bowl combine your shortening, butter, white sugar and brown sugar until fluffy.
4. Beat in the egg and vanilla.
5. Add the flour mixture and mix until well combined. Stir in the chocolate chips. (At this point you can bake the cookies or refrigerate them. I've even mixed up a batch and had it in the fridge for up to a week before baking.)
6. Scoop in 1 inch or 1 & 1/4 inch balls onto your cookie sheet about 2 inches apart. Bake for 8-11. (Baking the cookies longer makes them more crispy while using a shorter time creates a nice moist cookie.)
7. After removing the cookies from the oven, allow them to rest on the pan for 1 minute before transferring to a cooling rack. This allows them time to set up so they do not fall apart. Store leftover (cooled) cookies at room temperature in a sealed container.

*To make this recipe into peanut butter cookies simply follow the directions above replace the 1/2 cup shortening with 6 Tbsp instead and replace the 3 Tbsp butter with 5 Tbsp peanut butter. Chocolate chips are optional in your peanut butter cookies so you decide. ;)