

Gluten-Free Chocolate Chip Cookies

2-1/4 cups rice flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup shortening (not butter or margarine)
3/4 cup granulated sugar
3/4 cup brown sugar, packed
2 eggs
2 teaspoons vanilla extract (gluten free)
1 teaspoon water, if needed
2 cups (12-ounce package) semi-sweet chocolate chips

Preheat oven to 350 degrees F. In medium mixing bowl, combine rice flour, baking soda and salt. Set aside. In large mixing bowl, cream shortening, granulated sugar and brown sugar. Mix in eggs and vanilla. Blend in rice flour mixture. Add water if dough is dry or crumbly. Stir in chocolate chips. Shape teaspoonfuls or tablespoonfuls of dough into balls; place on parchment paper lined cookie sheets. Bake at 350 degrees for 7 to 9 minutes or until browned around edges. Cool on pan for 2 to 3 minutes, then transfer to wire cooling racks. *Makes about 5 dozen.*

Note: There are two types of rice flour. The type that is most readily available is ground from long- or medium-grain rice. Sweet rice flour (also called glutinous rice flour) is ground from short grain glutinous rice ("sticky rice"). It does not contain gluten but has a higher starch content. This recipe has been tested with both rice flours. The cookies made from the most commonly available rice flour are crisper and flatter than the cookies made from the glutinous rice flour.