

OATMEAL CHOCOLATE CHIP COOKIES

Ingredients

2 cups Bob's Red Mill gluten-free all-purpose flour	1 cup brown sugar, firmly packed
1 tsp baking soda	2 large eggs
1 tsp salt	2 cups quick oatmeal
1 cup butter, softened	1 cup semisweet chocolate chips (or sub raisins/craisins)
1 cup granulated sugar	1 cup chopped nuts

Directions

1. Preheat oven to 375 degrees.
2. Cream together butter, eggs, and both sugars until light and fluffy.
3. Add salt, soda, and gluten-free flour; beat well.
4. Stir in the oats, chocolate chips (or raisins/craisins), and nuts, if using.
5. Use a medium ice cream scoop (two tablespoons) to drop balls of dough about 2 inches apart on baking sheets lined with parchment paper or silicone pad. Dough may be chilled for easier handling.
6. Bake until cookies are golden around the edges, but still soft in the center, about 9 to 12 minutes.
7. Remove from oven, and let cool on baking sheet for 1 to 2 minutes. Transfer to wire rack and cool completely.

To make dairy-free: sub 1 cup coconut oil plus 1/4 cup water for butter

To make sugar-free: sub 1 cup granulated monk fruit for granulated sugar and 1 cup firmly packed monk fruit brown sugar for brown sugar

Serves: 24 cookies

Source: