

Gluten-Free Chocolate Chip Cookie

Ingredients	%
Expandex [®] Modified Tapioca Starch 160901	13.40
Sorghum Flour	7.90
Buffalo [®] Corn Starch 034010	2.20
Keltrol [®] F Xanthan Gum (CP Kelco)	0.20
Baking Soda	0.30
Salt	0.20
Butter	12.90
Brown Sugar	12.10
Invertose [®] High Fructose Corn Syrup 026430	9.40
Eggs	5.90
Vanilla Extract	0.80
Semi-sweet Chocolate Chips	34.70
	100.00



Gluten-Free* Chocolate Chip Cookie

expandex[®]
MODIFIED TAPIOCA STARCH

Procedure

1. Preheat oven to 375° F.
2. Weigh and blend all dry ingredients.
3. In a separate bowl, weigh butter, brown sugar and corn syrup.
4. Cream mixture. Add eggs and vanilla and continue mixing. (A Kitchen Aid flat beater on speed 4 for 1 minute is recommended).
5. Gradually add dry ingredients at low or “stir” speed.
6. Add chocolate chips and blend by hand.
7. Using a large cookie scoop place batter onto an ungreased or parchment lined cookie sheet.
8. Bake for 12–15 minutes or until well done.



*Does not contain gluten from wheat, oats, rye or barley.



This formulation can be adapted to your unique needs. For more information, contact our technical support staff at www.expandexglutenfree.com or 800-443-2746.