

Gluten-Free* Chocolate Chip Cookie

Ingredients

Makes 2 dozen cookies

1 cup Expandex[®] Modified Tapioca Starch 160901

$\frac{2}{3}$ cup Sorghum Flour

3 tablespoons Corn Starch

$\frac{3}{4}$ teaspoon Xanthan Gum

$\frac{1}{2}$ teaspoon Baking Soda

$\frac{1}{8}$ teaspoon Salt

$\frac{1}{2}$ cup (1 stick) Butter (salted)

$\frac{1}{2}$ cup (packed) Light Brown Sugar

$\frac{1}{4}$ cup Light Corn Syrup

1 Large Egg

1 $\frac{1}{2}$ teaspoons Vanilla Extract

1 $\frac{3}{4}$ cups Semi-Sweet Chocolate Chips



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Directions

1. Preheat oven to 375° F.
2. Measure and blend all dry ingredients.
3. In a separate bowl add butter, brown sugar and light corn syrup.
4. Cream mixture lightly. Mix in eggs and vanilla.
5. Gradually add dry ingredients to creamed mixture at low speed.
6. Add chocolate chips and blend by hand.
7. Using a large cookie scoop or tablespoon place batter onto an ungreased or parchment lined cookie sheet.
8. Bake for 7–10 minutes or until well done.
9. Cool on wire racks. Cookies baked on an ungreased cookie sheet should be removed immediately to avoid sticking.

Baking Tips:

1. Gourmet semi-sweet chips such as Ghirardelli are recommended.
2. Cream lightly to enhance butter flavor.
3. For higher, puffier cookies, increase xanthan gum.

