

# Gluten Free Oat Flour Chocolate Chip Cookies

written by The Recipe Exchange | September 17, 2017

## **Ingredients**

1 plus 2 TBSP stick butter  
 $\frac{1}{2}$  cup brown sugar  
 $\frac{1}{2}$  cup white sugar  
1 egg  
 $1\frac{1}{2}$  teaspoon vanilla  
 $\frac{3}{4}$  teaspoon baking soda  
 $\frac{1}{2}$  teaspoon salt  
 $2\frac{1}{2}$  cup oat flour  
10 ounces chocolate chips

## **Directions**

Cream the butter with the sugars, add in the egg and vanilla. Mix until smooth. Sift together the oat flour with the salt and baking soda.

Stir into the wet ingredients- note the dough will be stickier than "normal" cookie dough and add in the chocolate chips. NOW REFRIGERATE at least 2 hours or longer.

Spoon onto baking sheet and bake in a preheated 350 degree oven for 9-10 minutes, until the edges are slightly golden brown