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Ginger Lemon Girl's The BEST Chocolate Chip Cookies

(Before or After going Gluten-Free!)

- *1/2 cup butter flavored Crisco (or butter)
- 1/4 cup granulated sugar
- 3/4 cup brown sugar
- 1 egg
- 1 1/2 tsp. vanilla extract
- 1/2 cup tapioca flour
- 1/2 cup sorghum flour
- 1/4 cup brown rice flour
- 1/2 tsp. kosher salt
- 1/4 tsp. xanthan gum (optional)
- 1 tsp. baking powder
- 1/2 tsp. baking soda
- 6 oz. GF chocolate chips



Directions:

Preheat oven to 350 degrees. In a large bowl: cream butter with sugars until light and fluffy. Add egg and vanilla. In a separate bowl mix together flours, salt, xanthan gum (opt.), baking powder, and baking soda. Slowly add flour mixture to butter and sugar mixture. Last, mix in chocolate chips. Place golf-ball sized dough portions 2 inches apart on an UNGREASED cookie sheet. Bake 7-9 minutes or JUST UNTIL edges are light brown. The cookies WILL NOT look completely cooked when you pull them out of the oven! That's what you want! That's part of the secret to these awesome cookies! DO NOT overbake them!

***Note:** Normally, I do NOT like using shortening for baking because it is a trans-fat, and therefore really not good for you. BUT since we only make these cookies occasionally, and since shortening really seems to make a better gluten-free cookie than butter (for reasons why visit [Sea's cookie review](#)), we stick to using a butter flavored shortening.

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