



CHOCOLATE CHIP COOKIES

Preheat oven to 180°C/350°F/Gas 4. Line 2 trays with baking paper.

What you need:

120g white rice flour
100g cornflour (maize)
30g ground almonds
30g fine instant polenta
1 level tsp gf baking powder
1 level tsp guar gum
170g gf chocolate chips

2 eggs @ room temperature
1-2TBS soft brown sugar
1-2TBS caster sugar
200g butter, cubed (note 1)
1 tsp vanilla essence or paste

To Make:

Measure the flours, baking powder, guar gum and chocolate chip into a bowl. Use a hand whisk to blend well. Set aside. In a large bowl cream the butter and both sugars together until combined. Add the eggs and mix well. Add the flour mix then using a large metal spoon, mix well together. Roll a heaped teaspoon of dough (30g) into a ball. Space them out about 12 to a tray. Flatten well with fingertips or a fork. Repeat until the dough is used up. Place in the fridge for about an hour. Remove from the fridge then bake in the oven for 8-10 minutes, swap trays around then bake for a further 8 minutes or until golden (ovens will vary). Remove from the oven, cool for 5 minutes before transferring the cookies to a cooling tray. When cold store in an airtight container. Eat within 2-3 days. Makes 24 approx.

Note:

1. For dairy free use dairy free spread of choice. In the hot weather measure the required amount of spread, wrap in cling film and pop into the freezer for about 30 minutes before making the cookies.

Tip: These cookies freeze very well and can even be eaten straight from the freezer. If you like your cookies a little bit crunchier, flatten really well and bake as above for 8-10 minutes. Turn oven down to 150°C, swap tray around and continue to bake for another 15 minutes approx.(ovens will vary). Keep an eye on them as you don't brown too much. As a quick dessert sandwich your favourite ice cream between 2 cookies. Ideal at your next BBQ.