

Gluten-Free Oatmeal Chocolate Chip Cookies

Posted on www.EntertainThePossibilities.com

Recipe Source: Epicurious

This recipe will be gluten-free if the oats aren't cross contaminated with wheat/flour products. You can make the cookies vegan-friendly by using butter and egg replacements and vegan chocolate chips



INGREDIENTS:

- 2 1/4 cups old-fashioned oats, divided
- 1 tablespoon cornstarch
- 1/2 teaspoon baking powder
- 1/2 cup unsalted butter, softened (or use Earth Balance for vegan)
- 1/3 cup granulated sugar
- 1/3 cup packed light-brown sugar
- 1 large egg (or use Ener-G Egg Replacer)
- 1 teaspoon pure vanilla extract
- 1 cup coarsely chopped bittersweet chocolate chunks or chips (at least 65 percent cacao) (use vegan chocolate chips if desired)
- 1/2 tsp kosher or sea salt

DIRECTIONS:

- Heat oven to 375° and set racks in upper and lower thirds of oven.
- In a food processor or blender, pulse 1 1/4 cups oats until very finely ground.
- Add cornstarch and baking powder; pulse briefly.
- In a large bowl, use an electric mixer to cream butter and sugars until light and fluffy.
- Add egg and vanilla and beat until smooth.

- Add flour mixture and stir until just combined. Fold in chocolate and remaining oats.
- Drop dough by tablespoons, 2 inches apart, onto 2 parchment-lined baking sheets. Sprinkle with salt.
- Bake until edges are golden brown, about 15 minutes.
- Cool on sheets 5 minutes; transfer to a wire rack to cool completely.