

# Chocolate Chip Cookies (Gluten Free)

## Ingredients

3/4 cup butter, softened  
1 1/4 cups packed brown sugar  
1/4 cup white sugar  
1 teaspoon gluten-free vanilla extract  
1/4 cup egg substitute  
2 1/4 cups gluten-free baking mix  
1 teaspoon baking soda  
1 teaspoon baking powder  
1 teaspoon salt  
12 ounces semisweet chocolate chips

## Directions

Preheat oven to 375 degrees F ( 190 degrees C). Prepare a greased baking sheet.

In a medium bowl, cream butter and sugar. Gradually add replacer eggs and vanilla while mixing. Sift together gluten- free flour mix, baking soda, baking powder, and salt. Stir into the butter mixture until blended. Finally, stir in the chocolate chips.

Using a teaspoon, drop cookies 2 inches apart on prepared baking sheet. Bake in preheated oven for 6 to 8 minutes or until light brown. Let cookies cool on baking sheet for 2 minutes before removing to wire racks.