Gluten Free Oatmeal Chocolate Chip Cookie

Yield: 30 2oz cookies

- .75 Pound butter
- 1.5 C Granulated Sugar
- 1.5 C Packed Brown Sugar
- 3 eggs
- 1 tsp vanilla
- 3 C Bob's Red Mill AP flour
- 2 C Oats
- 1 tsp baking soda
- .5 tsp baking powder
- 1 tsp ground cinnamon
- .5 tsp salt
- 2.5 C Chocolate Chips

(Optional) 1.5 C chopped walnuts or pecans. (can substitute raisins for nuts)

Cream butter with sugars in mixer

Mix eggs and vanilla

In separate bowl, combine flour, oats, baking soda, baking powder cinnamon, and salt

Add to butter/egg mixture

Add chopped nuts and chocolate chips

Drop onto parchment using 2 oz scoop

Bake at 375 degrees for 11 minutes

Let cool