

## Gluten Free Toll House Cookies

1 cup butter  
3/4 cup sugar  
3/4 cup brown sugar  
1 tsp. vanilla  
2 eggs  
2 1/4 cup rice flour  
1 tsp. baking soda  
2 tsp. xanthum gum  
12 oz. chocolate chips  
1 cup nuts (opt.)

Lightly cream butter and sugars. Add vanilla and eggs and mix. Combine flour, soda, salt, and xanthum gum and add to creamed mixture and mix. Add chocolate chips and nuts and jog a few times to mix in. Bake at 350 degrees on an ungreased cookie sheet for 8 to 10 min. You can drop by spoonfuls or spread solid on the baking sheet and cut immediately out of the oven while warm.

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