

Tasty Recipes for You to Try



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Gluten Free Oatmeal and Chocolate Chip Cookies

Shared by: Courtney Ellis

Ingredients:

- 2 1/2 C. Bob's Red Mill® Gluten Free Oats
- 1 C. softened butter
- 1 C. sugar
- 1 C. brown sugar
- 2 eggs
- 1 Tbsp. gluten free vanilla extract
- 2 C. Bob's Red Mill® gluten free all-purpose flour
- 1 tsp. gluten free baking powder
- 1 tsp. baking soda
- 1/2 tsp. salt
- 1/2 tsp. xanthan gum
- 1 bag (12 oz.) semi sweet chocolate chip morsels
- 1 1/2 C. chopped pecans

Directions:

1. Grind oats in a blender or food processor until smooth.
2. Beat butter, sugar and brown sugar with mixer until fluffy. Add eggs and vanilla and beat until blended.
3. Combine oats, flour and next 4 ingredients. Add to butter mixture and beat until blended. Stir in chocolate chips and pecans.
4. Drop by tablespoonfuls onto an ungreased baking sheet. Bake at 375° for 15 minutes or until golden brown.

Gluten Free Manufacturers and Products

- Glutino
- Bob's Red Mill
- Ener-G
- Gluten Free Pantry
- Gluten Free Mall
- Hormel
- Kraft
- Butterball
- Oscar Meyer
- Jennie-O
- JIF
- Act II Popcorn
- Cheetos
- Progresso
- Prego
- Dinty Moore Beef Stew
- Zatarains
- Boar's Head Meats
- Hershey's
- Tootsie Rolls
- Jelly Bellies
- Snickers
- M&M's

For more gluten free information, visit www.celiac.com or www.doihaveceliac.org