

Chocolate Chip cookies

(nobody can tell they are wheat free)

- 1 $\frac{1}{4}$ cup Sourghum flour (gluten free)
- 1 cup Garfava flour (gluten free)
- 1 tsp baking powder
- $\frac{1}{2}$ tsp baking soda
- 1 cup softened butter
- 2 cup brown sugar
- 2 eggs
- 1 tsp vanilla
- 2 cups semisweet chocolate chips
- 2 cups rolled oats (or 2 cups buckwheat flakes if you would like this cookie to be gluten free)
- chopped walnuts, pecans optional

Preheat oven to 350. Sift dry ingredients together. Cream butter and sugar together, about 2 minutes, beat in eggs and vanilla, until light and fluffy. Stir in dry ingredients, mix well. Add chocolate chips, oat flakes and nuts (if using). Drop cookie batter by teaspoonfuls onto ungreased baking sheet. Bake for 12-15 minutes, depending on your oven. Makes about 8 dozen cookies, Enjoy.