



Cooking
in the
Kitchen
at **Olum's**

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Cooking Delicious Recipes
that are Easy & Nutritious!
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Gluten-Free Chocolate Chip Cookie Bars

Serves 20

Ingredients:

2¼ cups gluten-free baking flour
1 tsp baking soda
1 tsp salt
2 sticks of butter, softened (1 cup)
¾ cup granulated white sugar
¾ cup brown sugar
1 tsp vanilla extract
2 eggs
1 package chocolate chips (gluten-free)
non-stick cooking spray

Directions:

1. Preheat the oven to 375° F.
2. Prepare a 9"x13" pan with non-stick cooking spray.
3. In a small bowl combine the flour, baking soda, and salt.
4. In a mixing bowl combine the butter, sugars, and vanilla. Beat with mixer on low to combine. Add in the 2 eggs and whip with mixer to combine.
5. Stir in the flour mixture until combined. Then stir in the chocolate chips.
6. Transfer the batter to the prepared pan (it will be thick).
7. Bake at 375° F for 20-25 minutes until the top is golden brown. Slice and serve.