**Drop Cookies**

Few things are more comforting than warm chocolate chip cookies and a glass of cold milk. But finding soft and chewy cookies that don’t contain gluten is not an easy task. This recipe makes delicious cookies, with a beautiful texture every time. For best results use the King Arthur Cup for Cup° gluten free flour blend.

**Ingredients**

¼ cup butter  1 egg

¼ cup shortening  ½ tsp baking soda

½ cup granulated sugar  ½ tsp vanilla

½ cup brown sugar  pinch of salt

1½ cups flour

1 cup chocolate chips

Combine room temperature butter, shortening, and sugars (white and brown) in the bowl of an electric mixer. Beat on high until mixture is smooth. Add egg and beat on high until mixture lightens and becomes fluffy. Scrape bowl and add soda, vanilla, and salt. Mix well.

Add flour to mixture and mix on low speed to combine.  Mix on high for 1-2 minutes until dough starts to form together, if it is still sticky add more flour in ¼ cup measurements. Dough should form a ball and not stick to the sides of the mixing bowl. Stir in chocolate chips.

Scoop cookie dough (use #50 scoop, which is about 1 ½ Tbsp of dough) into hand and gently form into a ball. Place on parchment lined baking sheet.

Bake at 350F for 10-12 minutes until barely golden brown. Smack pan against countertop to flatten cookies. Let sit for 1-2 minutes on pan then transfer to a cooling rack to cool completely.