

Classic cookies are just as good made a new way

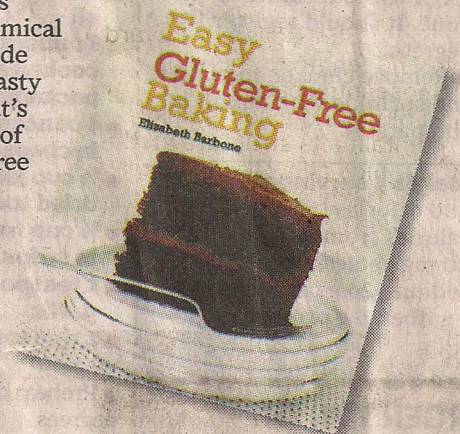
By **BONNIE S. BENWICK**
WASHINGTON POST

MOST of the delicious foundations for good baking — butter, sugar, eggs, cream, chocolate — can be found in Elizabeth Barbone's new cookbook, except for one: flours that contain gluten. *Easy Gluten-Free Baking* (Lake Isle Press, \$24.95) is a cookbook for those on gluten-free diets who'd like breads, cakes and cookies that taste like the real thing. Barbone, who does not have celiac disease, said she labored to create gluten-free recipes indistinguishable in taste from their wheat counterparts.

Instead of bean flours

(she doesn't care for their taste and texture), Barbone uses white rice flour, brown rice flour, sweet rice flour, cornmeal, cornstarch, potato starch, potato flour, sorghum flour and tapioca starch in her recipes.

Barbone promises simple and economical recipes that provide light, moist and tasty baked goods. That's music to the ears of those on gluten-free diets, but even if you don't have a gluten intolerance, you'll enjoy creating these treats.



CLASSIC CHOCOLATE CHIP COOKIES

DRY INGREDIENTS:

- 1¼ cups white rice flour
- ½ cup sweet rice flour
- ¼ cup cornstarch
- 1 teaspoon baking soda
- ½ teaspoon salt

WET INGREDIENTS

- ¾ cup (1½ sticks) butter, softened
- ¼ cup granulated sugar
- ¾ cup packed dark brown sugar
- 2 large eggs
- 2 teaspoons vanilla
- 1 (12-ounce) bag chocolate chips

■ Preheat oven to 350 degrees. Line 2 cookie sheets with parchment paper.

- Whisk together dry ingredients.
- In a large bowl, cream together butter, sugar and brown sugar until a thick paste forms, about 1 minute. (Use medium speed on a handheld or stand mixer.)
- Add eggs, 1 at a time, mixing well between each addition. Add dry ingredients and vanilla; mix until a dough forms. Stir in chocolate chips with a wooden spoon.
- Drop rounded tablespoons of dough onto cookie sheets, about 2 inches apart.
- Bake 10 to 12 minutes or until golden brown.

- Remove sheet from oven and place on a wire rack to cool, 3 to 5 minutes, then transfer cookies directly onto rack to cool completely.

Makes about 3 dozen cookies.

Note: As written, this recipe will make Toll House-style cookies that flatten and spread a little during baking. If you like a cookie that stays in a mound, chill the dough for 15 minutes prior to baking, and keep dough in the refrigerator between batches.