YUMMY GLUTEN FREE CHOCOLATE CHIP APPLE COCONUT BARS OR COOKIES

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Here's a great recipe for gluten free cookies. I hope you enjoy.

GLUTEN FREE CHOCOLATE CHIP APPLE COOKIES

1/2 Cup White Or Brown Rice Flour
1/2 Cup Sorghum Flour
1/4 Cup Plus 2 Tblsp Tapioca Flour
1/4 Cup Plus 1 Tblsp Cornstarch
1/2 Cup Coconut Flour
2 Tsp Baking Powder
1/2 Tsp Xanthum Gum
1/2 Tsp Salt
1 Cup Unsalted Butter Melted
1/2 Cup Organic Sugar
1/2 Cup Brown Sugar
1 Organic Egg
1 Tsp Vanilla (Gluten Free)
2 Cups Shredded Coconut
1 Large Diced Apple
1/2 Cup (Or More to Taste) Gluten Free Chocolate Chips

Mix all ingredients and be sure butter is melted so it will mix easier. Drop by spoonfuls if making cookies, leaving space between each so they can expand as they cook. If baking bars, use a glass pan if possible. This will bake a nice 8x8 pan. For cookies let cool before moving from baking pan. If making bars, let cool some before cutting. Bake on 350 degrees until tops start to brown.

This post is part of Fight Back Friday, Monday Mania, and Real Food Wednesday.