



Recipe #3: Chocolate Shortbread Cookies

- ½ cup light butter
- ¼ cup sweetener
- 1 tsp. vanilla extract
- ¾ cup brown rice flour
- 2 tbsp. sweet rice flour
- ¼ cup cocoa powder
- ¼ tsp. xanthan gum
- 1/8 tsp. salt
- ½ cup semisweet chocolate chips
- 2 tsp. sweetener

Begin by beating butter, first measurement of sweetener, and vanilla until well blended. Add rice flour, cocoa powder, xanthan gum and salt. Stir in chocolate chips and form into a loaf shape. Wrap in plastic and place in the fridge for one hour.

Use a sharp knife to cut the loaf into thin sliced cookies. Place on the cookie sheet and sprinkle with sugar substitute. Place in the fridge for another 20 minutes. Bake for 8-10 minutes in a pre-headed 350-degree oven. Allow to cool for 5-10 minutes before serving.