

# Gluten Free Butterscotch Pecan Cookies

a delish GF recipe from [ThePeacefulMom.com](http://ThePeacefulMom.com)

## INGREDIENTS

2 sticks unsalted butter  
2 cups white rice flour  
1/4 cup corn starch  
2 tablespoons tapioca starch/flour  
1 teaspoon salt  
1 teaspoon xanthan gum  
1 teaspoon baking soda  
1/2 cup brown sugar + 1 cup white sugar  
1 large egg + 1 egg yolk  
3 tablespoons whole milk or coconut milk  
1 1/2 teaspoons vanilla extract  
1 cup semi-sweet chocolate chips

## INSTRUCTIONS

Melt butter in a small sauce pan over low heat. Pour melted butter into a large mixing bowl at room temperature.

In a separate medium sized bowl, sift together rice flour, cornstarch, tapioca starch, xanthan gum, salt and baking soda. Set flour mixture aside.

Add brown and white sugar to the bowl with the melted butter and cream the sugar and butter together for one minute with a mixer. Add egg, egg yolk, milk and vanilla to sugar and butter mixture and mix until combined. Slowly incorporate flour mixture. Fold in chocolate chips, butterscotch chips and pecans. Chill dough for one hour upto 24 hours.

Preheat oven to 350 degrees Fahrenheit. Shape dough into rounded tablespoonfuls and place two inches apart on a parchment lined baking sheet. Bake for five minutes then rotate pan and bake another five minutes. Cool cookies for two minutes on the pan then move them to a wire rack. Store uneaten cookies in an airtight container for 1 to 2 days.