GF Chocolate Chip Cookies

Makes 1 1/2 dozen cookies  
  
1-1/4 stick (unsalted) butter  
3/4 cup + 2 tbsp brown sugar   
1/4 cup white sugar  
1 egg, plus 1 yolk  
2 teaspoon vanilla  
1/2 teaspoon baking soda  
1-1/2 tsp + a pinch salt  
2 cup oat flour

1/4 cup + 2 tbsp coconut flour  
1-2 cup chocolate chips   
  
Preheat the oven to 375ºF.  
Mix together the butter and sugars. The mixture will be slightly crumbly. Add the egg and vanilla and beat *until smooth*.  
Mix together the soda, salt, and flour and add to the wet ingredients. Mix until incorporated. Add the chocolate chips.   
Bake on ungreased baking sheets for 8-9 minutes or until the edges are just becoming golden. Definitely want the brown, but only around the very edge (bottom will be crispy and inside will be gooey) (TBSP scoop)

Loosely adapted from http://www.yammiesglutenfreedom.com/2013/09/simple-chewy-gluten-free-chocolate-chip.html