

Recipe: Chocolate Chip Cookie - Alternative Method

Ingredients

Half Batch	Full Batch	Ingredient
1 3/4 Cup	Full Box	Simple Mills Nut & Seed Flour (All Purpose)
1	2	Eggs
1/2 Cup	1 Cup	Crisco Baking Sticks (can substitute Coconut Oil or Butter)
1 tsp	2 tsp	Vanilla
1 Cup	2 Cups	Sugar (can substitute Stevia or other sugar substitute)
1 Cup	2 Cups	Thrive Market Stevia Dark Chocolate Mini Chips



Directions

- Add softened Crisco Baking Sticks and sugar to a large bowl. Mix until smooth.
- Add egg(s) and vanilla mixing well.
- Add Simple Mills Nut & Seed Flour and mix to get a sticky dough.
- Stir in chocolate chips.
- Line baking sheet with parchment paper or use cooking spray.
- Drop 2 tsp of dough, evenly spaced, onto cookie sheet.
- Bake 10-15 minutes until cookies are slightly golden.

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