



Ady & Co.

Thin & Crisp Cookies

Ingredients

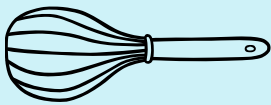
- 1 stick of unsalted butter (*softened - not melted*)
- 1/2 cup light brown sugar
- 1/2 cup cane sugar
- 1 egg
- 1/2 teaspoon salt
- 10ml water
- 1 teaspoon vanilla bean paste or extract
- 1/4 teaspoon baking soda
- 1 cup flour (*gluten-free*)
- 1/2 cup of semi-sweet chocolate (*dairy free*)
- 1/2 cup of 60% bittersweet chocolate (*dairy free*)



Substitutions:

Our recipe uses organic ingredients and can be easily adapted to make them your own using dairy-free unsalted butter, coffee or heath chips, raisins, white chocolate, nuts, alternative sugar options etc...

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**Preheat the oven to 330 - 350, depending on your oven.
We bake at 330 regular (not convection).**

Directions

Bake for 11 - 13 minutes and let cool on cooling rack.

- Combine butter and sugar at medium speed until it is creamed together
- Add egg, salt, vanilla, and 10ml of water to the batter and mix on low speed
- Mix for 1 - 2 min and scrape the edges until well combined
- Add flour, and baking soda, mix, and scrape the edges until well combined
- Fold in the chips using a spatula



Use a small ice cream scooper to place them easily on a baking tray and keep the size consistent.

This recipe was adapted from Martha Stewart Cookie's Book

adyandco.com

