

Never Drive Impaired Cannabis Free Chocolate Chip Cookies (+ Variations)



'Is There Cannabis In It?'

Alot goes into a Cookie! And if you haven't made it yourself or brought it home from the store, You Might Want to Ask!

Always Make Arrangements for a Designated Driver, or Call a Friend, Taxi or Uber!

Stay Where You Are or Ask Someone to Call for a Ride for You or Take Public Transit and Never Drive Impaired!

Never Drive Impaired Cannabis Free Chocolate Cookies. Be Sure to try the Additions and Variations!

"Do Not Add Cannabis"
Always Warn for Nut Allergies!

Basic Ingredients

2 ½ cups (310g) all-purpose flour
1 tsp baking soda
½ tsp salt
1 cup (226g) unsalted butter, softened
¾ cup (150g) granulated sugar
¾ cup (165g) brown sugar, packed
2 large eggs
2 tsp vanilla extract
2 cups (340g) semi-sweet chocolate chips

Preparation & Baking Instructions

Preheat Oven: Set oven to 350°F (175°C). Line a baking sheet with parchment paper.

Mix Dry Ingredients: In a bowl, whisk together flour, baking soda, and salt. Set aside.

Cream Butter & Sugar: In another bowl, beat butter, granulated sugar, and brown sugar until fluffy.

Add Eggs & Vanilla: Mix in eggs one at a time, then add vanilla extract.

Combine: Gradually mix dry ingredients into the wet ingredients until just combined.

Fold in Chocolate Chips: Gently stir in the chocolate chips.

Scoop & Bake: Scoop dough onto the baking sheet, spacing 2 inches apart. Bake: Bake for 10-12 minutes, or until golden brown.

Cool & Enjoy: Let cookies cool on the baking sheet for 5 minutes before transferring to a wire rack.

Recipe Variations

MultiGrain Cookies

Replace 1 cup all-purpose flour with ½ cup whole wheat flour + ½ cup oat flour
Add ¼ cup flaxseed meal
Reduce granulated sugar to ½ cup

Coconut Chocolate Chip Cookies

Add ½ cup shredded coconut
Replace half the butter with ½ cup coconut oil

Raisin or Cranberry Cookies

Replace chocolate chips with 1 cup raisins or dried cranberries
Add ½ tsp cinnamon for extra flavor

Watermelon Cookies (for a fun & fruity variation)

Add ½ cup freeze-dried watermelon powder or 1 cup cubed watermelon
Replace vanilla extract with 1 tsp watermelon extract
Optionally, add ¼ cup white chocolate chips for a sweet contrast

Rhubarb Chocolate Chip Cookies

Add ¾ cup finely diced rhubarb
Increase sugar by ¼ cup to balance tartness

Nutty Variations

Add ½ cup chopped almonds, walnuts, pecans, or hazelnuts

Banana Chocolate Chip Cookies

Mash 1 ripe banana into the wet ingredients
Reduce butter by ¼ cup

Pumpkin Spice Chocolate Chip

Replace ½ cup butter with ½ cup canned pumpkin
Add ½ tsp cinnamon, ¼ tsp nutmeg, and ¼ tsp ginger

Matcha Green Tea Chocolate Chip

Add 1 tbsp matcha powder for a unique flavor twist

Coffee Chocolate Chip Cookies

Dissolve 1 tbsp instant coffee into vanilla extract before adding

Honey Almond Chocolate Chip Cookies

Replace ¼ cup sugar with ¼ cup honey
Add ½ cup slivered almonds

Peanut Butter Chocolate Chip Cookies

Replace ½ cup butter with ½ cup peanut butter
Add ¼ cup chopped peanuts

Lime Chocolate Chip Variation

Lime Chocolate Chip Cookies (Tangy & Refreshing!)

For a zesty lime twist, add:

1 tbsp lime zest (finely grated + peel included)
2 tbsp fresh lime juice (reduce vanilla to 1 tsp)

Instructions for Lime Addition:

Zest & Juice the Lime: Use a fine grater to zest the lime before juicing it.

Mix with Wet Ingredients: Add the lime zest and juice when creaming butter, sugar, and eggs.

Adjust Dry Ingredients: Reduce flour slightly (by about 1 tbsp) to balance the extra moisture from the juice.

Continue as Usual: Follow the original cookie instructions.

Bonus Variation: Try Lime Coconut Chocolate Chip Cookies by adding ½ cup shredded coconut for a tropical flair!

Add Shredded Lime Rind for Extra Texture if desired.

Lemon Chocolate Chip Cookies

Lemon Chocolate Chip Cookies (Citrus Twist!)

For a fresh, citrusy flavor, add:

1 tbsp lemon zest (finely grated)
2 tbsp fresh lemon juice (reduce vanilla to 1 tsp)

Instructions for Lemon Addition

Zest & Juice the Lemon: Use a fine grater to zest the lemon before juicing it.

Mix with Wet Ingredients: Add the lemon zest and juice when mixing the butter, sugar, and eggs.

Adjust Dry Ingredients: Reduce flour slightly (by about 1 tbsp) to balance the extra moisture from the juice.

Continue as Usual: Follow the rest of the cookie instructions as written.

Additional Variation: For Lemon White Chocolate Cookies, replace chocolate chips with white chocolate chips!

Add Shredded Lemon Rind for Extra Texture if desired.

Enjoy Your Cannabis Free Chocolate Chip Cookies and Never Drive Impaired!

www.NeverDriveImpaired.ca