

Chocolate Chip Cookies



BAKER'S TIP

Fiber loves water and your recipes will too. You may notice your recipes will need a little more liquid (water, milk, or fruit juice) when using our flour.

For breads, rolls, and other yeast-raised baked goods: Increase liquids $\frac{1}{4}$ cup (60g) at a time until you reach the desired dough consistency.

For cookies: Increase liquids 1 tbs. (15g) at a time until you reach the desired batter or dough consistency.

For brownies, quick-breads, muffins, pancakes, waffles, pie crusts and more: Increase liquids 2 tbs. (30g) at a time until you reach the desired batter or dough consistency.

Ingredients

- 2 $\frac{1}{2}$ cups [Flourish Flour](#)
- 1 tsp baking soda
- 1 tsp salt
- 1 cup of salted butter
- $\frac{3}{4}$ scant cup of granulated sugar
- $\frac{3}{4}$ cup packed (tight!) brown sugar
- 1 $\frac{1}{4}$ tsp vanilla extract
- 2 eggs
- 2 cups semi-sweet chocolate chips or chunks

Instructions

1. Mix flour, sugar, and salt: Put flour, sugar, and salt into the bowl of a food processor and pulse a couple times to mix.
2. Slowly melt the butter in the microwave or stovetop
3. Combine the flour, salt, and baking soda in a small bowl, lightly mix and set aside
4. Add the granulated sugar, brown sugar, vanilla extract, and eggs and beat until well mixed
5. Add the melted butter and beat until completely mixed in (may take several minutes)
6. Slowly beat the flour mixture
7. Hand stir in the chocolate chips
8. Cover tightly and refrigerate for 6 hours or overnight
9. Once dough has hardened, preheat the oven to 375 degrees
10. Use a spoon to scoop out the dough into 2-inch balls and roll tightly between your hands
11. Place cookie dough balls on a non-stick baking tray with 3 inches of space between (6 cookies on a 8.5" x 11" baking sheet)
12. Cook for 12-13 minutes

13. Once removed from the oven, allow to cool on the sheet for 5 minutes before moving to a cooling rack
14. Let almost completely cool before storing cookies in an airtight container

We're here to help: flourish-flour.com