



Simple | Healthy | Delicious

Chocolate Chip Cookies



INGREDIENTS

1/2 cup granulated white sugar
1 cup brown sugar
2 1/2 cups Nature's Earthly Choice™ Apple Flour
2 eggs
2 tablespoons pure vanilla extract
3/4 cup olive oil
1 teaspoon baking soda
1 teaspoon salt
1 cup chocolate chips

DIRECTIONS:

1. Pre-heat the oven to 375 degrees. Combine the white and brown sugars in a large bowl.
2. Add the eggs and vanilla, stirring until the mixture is creamy and light brown. Mix in the olive oil.
3. In a separate bowl, combine the flour, salt, and baking soda. Add the dry ingredients to the wet, mixing continuously. Fold in the chocolate chips.
4. Form the batter into golf ball-sized scoops and drop onto a greased baking sheet, about 2 inches apart from each other. Slightly press down and flatten each ball.
5. Bake for 10 to 12 minutes or until lightly golden.