Chocolate Chip Cookies



- ½ cup granulated white sugar
- 1 cup brown sugar
- 2 ½ cups Nature's Earthly Choice™ Apple Flour
- 2 eggs
- 2 tablespoons pure vanilla extract
- ¾ 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.