

Chocolate Chip

*Gluten-free
Dairy-free*

Cookies

Ingredients

- ~ 2 cups Arnel's Originals All Purpose Flour
- ~ 3/4 teaspoon salt
- ~ 1 teaspoon baking soda
- ~ 1/2 cup brown sugar
- ~ 1/2 cup sugar

- ~ 1 large egg
- ~ 2 teaspoons vanilla extract
- ~ 3/4 cup softened salted butter or Earth Balance Margarine (dairy free)

- ~ 1 cup (or more) chocolate chips
- ~ 1/2 cup walnuts (optional)

Directions

- Pre-heat oven to 350° and bake for 15 minutes
- Mix dry ingredients
- Mix wet ingredients and then combine wet and dry with a fork until a smooth paste
- Add chocolate chips and walnuts

- Spoon onto an oiled cookie sheet and press cookie until about 1/2 inch thick

- Bake 15 min. in a 350° oven and place cookies on a cooling rack when edges are slightly browned

***Makes 35 oz. of dough or approx. 2 dozen medium sized cookies*

