



30 cookies



30 minutes



chocolate chip cookies

ingredients:

- 1/2 cup unsalted butter
- 1 1/2 cup coconut sugar
- 2 large eggs
- 1 tsp vanilla extract
- 12 ounces chocolate chips
- 2 1/4 cup all-purpose flour
- 3/4 tsp baking soda
- 1 tsp salt

instructions:

1. Preheat oven to 350°.
2. Melt butter in a small saucepan. Cool slightly. Whisk the sugar, eggs, butter and vanilla in a bowl until well-blended.
3. Whisk the flour, baking soda and salt in another bowl. Stir the dry ingredients into the wet ingredients with a wooden spoon. Mix in the chocolate chips.
4. Scoop large tablespoons of the dough onto baking sheet. Roll the dough into balls about 2-inches apart. Bake for 12 to 16 minutes.
5. Cool on a rack and serve!

notes

- Use as many local, organic ingredients as possible, especially eggs that are pastured.
- Drink with a glass of raw, *New Pasture Farm* milk!
- *Lindley Mills* has fabulous, organic, hand-milled flour.
- Use parchment paper on the baking sheet for easy clean up.
- Add a teaspoon of crushed dried rose petals for an elegant heart-opening spin.