



*Beatrice Cooke*<sup>®</sup>

Mealtime Adventures

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for:

***Beatrice***<sup>®</sup>

Chocolate  
Chip Cookies

***Beatrice  
Chocolate Chip  
Cookies***

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For delicious chocolate chip cookies:

1 1/2 cups Bob's Red Mill® Organic all-purpose flour

3/4 tsp. Celtic sea salt

3/4 tsp. baking powder

3 Organic free range eggs

5 Tbsp. white stevia powder

1 1/4 tsp. Natural vanilla extract

1 cup salted butter, softened

1 cup Lilly's® Chocolate Chips

### *Instructions*

Heat oven to 350°F. Lightly grease a cookie sheet, or use parchment paper, and set aside.

In a medium mixing bowl, sift flour, salt, and baking soda, and set aside.

Place egg, stevia, and vanilla in a large mixing bowl, and beat well with rubber spatula. Slowly add the butter, continuing to beat until the mixture is smooth and creamy.

Add the flour mixture to the butter mixture, stirring well with rubber spatula. Add chocolate chips.

Add teaspoons of batter on the cookie sheet, about 2 inches apart.

Serving Size: □ Approximately 3 dozen

Preparation Time: □ 15-20 Minutes

Cooking Time: □ 15-18 minutes or until

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