



Sprouted Chocolate Chip Cookies

Storage Suggestion:

Store cookie mix and baked cookies at room temperature in an airtight container up to 5 days.

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What's In the Jar

2 1/4 cups sprouted wheat or spelt flour
1 tsp aluminum-free baking soda
2 tsp sea salt
3/4 cup date or maple sugar
3/4 cup rapadura or coconut sap sugar
2 cups organic chocolate chips

What You Need to Add

1 cup raw or organic butter
2 large pastured eggs
1 tsp vanilla extract
1 cup walnuts, chopped, if desired

Directions

1. Heat oven to 375° F. Line 2 large baking sheets with parchment.
2. Beat butter, eggs and vanilla in a large bowl until creamy.
3. Add in the layered cookie mix and nuts (if desired). Mix well.
4. Drop by rounded tablespoon onto ungreased baking sheets.
5. Bake 9-11 minutes or until golden brown.
6. Cool slightly on baking sheets before transferring to wire racks.