



Chocolate Chip Cookies

12 cookies



Ingredients

- 250 ml flour, spooned and leveled
- 125 ml oat flour
- 25 ml hemp seeds
- 5 ml baking soda
- 10 ml very hot water
- 2 ml salt
- 125 ml unsalted butter, softened
- 100 ml granulated sugar
- 100 ml brown sugar
- 1 egg - room temperature
- 5 ml pure vanilla extract
- 250 chocolate chips

Equipment List

- Dry and small measures
- Large & small mixing bowl
- Electric mixer
- Rubber/silicone spatula/
- Wooden spoon
- Large soup spoon
- Baking sheet
- Cooling rack

INSTRUCTIONS

- Preheat oven to 350°F.
- Line a large baking sheets with parchment paper or silicone baking mats and set aside.
- If the butter is not soft place it in a non – metal bowl and microwave until just about melted (about 20 seconds)
- In a large mixing bowl using an electric mixer, cream together the butter, granulated sugar, and brown sugar for about 1-2 minutes or until well combined and light and fluffy.
- Mix in the egg and vanilla extract, stopping to scrape down the sides of the bowl as needed.
- In a small mixing bowl, add the baking soda and hot water, stir to dissolve.
- Add the salt to the baking soda and water,
- Then add to the butter, sugar egg mixture and mix.
- Gradually stir in the flours and hemp using a wooden spoon (not the electric mixer) until all flour is mixed in.
- Using a large soup spoon scoop the cookie dough onto the baking sheet. Place 3 a row and make 4 rows – leave lots of space around each cookie.
- Bake at 350°F for 10 minutes or until the cookies are set and slightly golden brown on the edges.
- Remove from the oven and allow to cool on the baking sheet for 10 minutes, then transfer the cookies to a wire rack to cool completely.