

CLASSIC CHOCOLATE CHIP COOKIES

INGREDIENTS

ITEM	QUANTITY
Oat Flour	1 Cup
Baking Soda	¼ Tsp.
Salt	¼ Tsp.
Softened Butter	¼ Cup
Packed Brown Sugar	⅓ Cup
Egg	1
Vanilla Extract	1 Tsp.
Dark Chocolate Chips, divided among the cookies	⅓ Cup

SERVING SIZE **1 COOKIE**

PREPARATION

- Preheat the oven to 350°F and line a baking sheet with parchment paper.
- In a bowl, combine oat flour, baking soda, and salt.
- In a separate bowl, beat butter and brown sugar until creamy.
- Beat in egg and vanilla.
- Stir the dry ingredients into the wet ingredients until combined.
- Fold in the chocolate chips.
- Divide into 12 small cookies and place on the baking sheet, leaving space between them.
- Bake for 9–12 minutes, until the edges are lightly golden.
- Cool on the baking sheet for 5 minutes before transferring to a rack.

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