

DESSERTS

BARLEY FLOUR CHOCOLATE CHIP COOKIES



PREP TIME: 15 MINS



COOK TIME: 12-16 MINS



SERVES: 20-30 COOKIES



INGREDIENTS

- 1 cup Unsalted butter, softened
- 1 cup Brown sugar, packed
- ½ cup Granulated sugar
- 2 Large eggs
- 1 tsp Vanilla extract
- 2 cups Barley flour
- ½ tsp Baking soda
- ½ tsp Salt
- 1 ½ cup Chocolate chips

DIRECTIONS

1. Preheat oven to 350°F.
2. In a large mixing bowl, cream together the softened butter, brown sugar, and granulated sugar until light and fluffy.
3. Beat in the eggs one at a time, ensuring each is fully incorporated. Add the vanilla extract and mix well.
4. In a separate bowl, whisk together the barley flour, baking soda, and salt.
5. Gradually add the dry ingredients to the wet ingredients, mixing until just combined. Be careful not to overmix.
6. Gently fold in the chocolate chips until evenly distributed throughout the dough.
7. Drop rounded tablespoons of dough onto the prepared baking sheets, leaving some space between each cookie.
8. Bake in the preheated oven for 10-12 minutes or until the edges are golden brown. The centers may still look slightly underdone, but they will firm up as they cool.
9. Allow the cookies to cool on the baking sheets for a few minutes before transferring them to a wire rack to cool completely.

