



CHOCOLATE CHIP COOKIES

"A new twist on an old favorite!"

INGREDIENTS:

1 ½ c **Pinto Bean Flour**
1 tsp baking powder
1 tsp baking soda
½ tsp salt
1 c butter, softened
½ c granulated sugar
½ c brown sugar, packed
2 eggs
1 tsp vanilla
2 c semisweet chocolate chips

DIRECTIONS:

1. Heat oven to 350° F. In a small bowl, mix **Pinto Bean Flour**, **baking soda**, **baking powder**, and **salt**; set aside.
2. In a large bowl, beat softened **butter**, **sugar**, and **brown sugar** with electric mixer on medium speed, or mix with spoon about 1 minute or until fluffy, scraping side of bowl occasionally.
3. Beat in **egg** and **vanilla** until smooth. Stir in flour mixture just until blended (dough will be stiff). Stir in **chocolate chips**.
4. Onto greased cookie sheets, drop dough by rounded tablespoonfuls 2 inches apart.
5. Bake 8 to 10 minutes or until light brown (centers will be soft). Cool 2 minutes; remove from cookie sheet to cooling rack. Cool completely, about 30 minutes—store in an airtight container.