



DARK CHOCOLATE CHIPPERS

Program 231035

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YOU WILL NEED:

- 1½ cups all-purpose flour
- 2 teaspoons cornstarch
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 tablespoon ground flaxseed
- 3 tablespoons water
- ½ cup plant-based butter, softened to room temperature
- 1¼ cups brown sugar, firmly packed
- 2 teaspoons pure vanilla extract
- 1½ cups dark chocolate chips

DIRECTIONS:

1. Preheat the oven to 350 degrees.
2. Mix the ground flaxseed and water in a small bowl and set aside.
3. In a large bowl beat the softened butter and brown sugar with a hand or stand mixer until creamy. Add vanilla and thickened flaxseed and mix until combined.
4. In another bowl, mix all the dry ingredients together, then add into the butter mixture. Mix only until combined. Stir in chocolate chips by hand.
5. Shape the dough into 1 or 2 tablespoon-sizes balls (with hands or a cookie scoop) and place on a cookie sheet lined with parchment paper.
6. Bake for 10-12 minutes or until edges are lightly browned. **Don't overbake!** Let cool on cookie sheet for 5 minutes before transferring to a cooling rack. The cookies will firm up as they cool.

YIELDS:

24 cookies