

Chocolate Chip Cookies

Recipe courtesy of [Breads From Anna®](#)



Ingredients

- 1 $\frac{3}{4}$ cups [Breads From Anna Corn and Dairy Free Breads Mix](#) (Green label)
- $\frac{1}{2}$ cup Potato starch
- 1 teaspoon baking soda
- 1 teaspoon salt (opt)
- 1 cup butter, softened or All-Vegetable Shortening
- $\frac{3}{4}$ cup granulated sugar
- $\frac{3}{4}$ cup packed brown sugar
- 1 tablespoon vanilla extract
- 2 large eggs
- 2 cups (12-oz. pkg.) Semi-Sweet Chocolate Morsels
- 1 cup chopped nuts (opt)
- $\frac{1}{8}$ cup water

Directions

1. Preheat oven to 375 degrees.
2. Combine flour, baking soda, and salt in a small bowl.
3. Beat butter, granulated sugar, brown sugar, and vanilla extract in a large mixing bowl until creamy.
4. Add eggs, one at a time, beating well after each addition.
5. Gradually beat in flour mixture. Stir in morsels and nuts.
6. Drop by rounded tablespoon onto ungreased baking sheets.
7. Bake for 9-11 minutes or until golden brown.
8. Cool on baking sheets for 2 minutes and then remove to wire racks to cool completely.

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