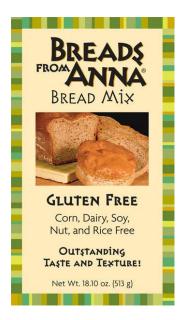
## Chocolate Chip Cookies

## Recipe courtesy of Breads From Anna®



## Ingredients

1 <sup>3</sup>/<sub>4</sub> cups Breads From Anna Corn and Dairy Free Breads Mix(Green label)

- 1/2 cup Potato starch
- 1 teaspoon baking soda
- 1 teaspoon salt (opt)
- 1 cup butter, softened or All-Vegetable Shortening
- 3/4 cup granulated sugar
- 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)
- 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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