

Café Rebecca - Double Chocolate Chip Cookies

Utensils & Appliances:

<input type="radio"/> Apron
<input type="radio"/> Oven Mitts
<input type="radio"/> Cookie Sheet Pan
<input type="radio"/> Baking Mat (parchment or cooking spray)
<input type="radio"/> 1 Cup Measuring Cup
<input type="radio"/> ½ Cup Measuring Cup
<input type="radio"/> ¼ Cup Measuring Cup
<input type="radio"/> Tablespoon
<input type="radio"/> Teaspoon
<input type="radio"/> ½ Teaspoon
<input type="radio"/> ¼ Teaspoon
<input type="radio"/> Whisk
<input type="radio"/> Wooden Spoon
<input type="radio"/> 2 Mixing Bowls
<input type="radio"/> Small Cookie Scoop

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Ingredients:

○ 2 Cups Flour Blend*
○ 2 Tablespoons Flaxseed Meal
○ ½ Cup Cocoa Powder
○ ½ Teaspoon Salt
○ 1 Teaspoon Baking Soda
○ 1 Teaspoon Baking Powder
○ ½ Cup Applesauce
○ 1 Stick Butter, Melted**
○ ¾ Cup Brown Sugar
○ ¾ Cup Sugar
○ 1 Teaspoon Vanilla Extract
○ 1 Teaspoon Mint Extract
○ ½ Cup Chocolate Chips*** (any combo of flavors)
*We use Bob's Red Mill Gluten Free 1-to-1 Baking Flour http://www.bobsredmill.com/gluten-free-1-to-1-baking-flour.html
**Sub ½ Cup Butter of choice, we use http://earthbalancenatural.com/product/soy-free-buttery-spread/
***We use Enjoy Life Chocolate Chips

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http://enjoylifefoods.com/our-foods/chocolate-for-baking/chocolate-for-baking-mini-chips/?gclid=CJXUx_C4h8MCFalj7Aod2WsARA

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Instructions:

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|--|
| 1. Preheat oven to 350° F |
| 2. Put a baking mat on the cookie pan |

<u>Dry Ingredients</u>	
3. Mix together in a bowl:	
	2 Cups Flour
1	½ Cup Cocoa Powder
2	Tablespoons Flaxseed Meal
1	1 Teaspoon Baking Powder
1	1 Teaspoon Baking Soda
1	½ Teaspoon Salt

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Wet Ingredients

4. Melt 1 Stick Butter in microwave for 30 seconds

5. Mix together in a bowl:

3 $\frac{1}{4}$ Cups Sugar

3 $\frac{1}{4}$ Cups Brown Sugar

1 Teaspoon Vanilla Extract

1 $\frac{1}{4}$ Cups Applesauce

6. Slowly mix the dry ingredients into the wet ingredients

7. Gently stir in $\frac{1}{2}$ Cup of Chocolate Chips

8. Use a small cookie scoop to put dough onto cookie sheet

9. Bake for 14 minutes

10. Allow to cool for 10 minutes and enjoy!!