



Ashley's Meal Prep Monday!



Chocolate Chip Cookies

INGREDIENTS

1 cup salted butter
softened
1 cup granulated sugar
(or monkfruit for low
calorie/sugar)
1 cup light brown or
coconut sugar
2 TSP vanilla
2 large eggs
3 cups GF flour
1 TSP baking soda
½ TSP bakig powder
1 TSP sea salt
2 cups chocolate chips

Preheat oven to 375 and line 3 baking sheets with parchment paper and set aside.

In a med. bowl, mix flour, baking soda, baking powder and salt. Using a mixer, handheld or kitchen aid, mix butter and sugars until combined. Beat in eggs and vanilla until light and fluffy. Add dry ingredients and mix until combined. Fold in chocolate chips.

Roll 2-3 TBSP's of dough at a time into balls and place them evenly spaced on prepared sheets.

Bake sheets separately for 8-10 minutes, taking them out when they are just barely starting to turn brown. Let sit on pan for 5 min before moving to cooling rack.

Do NOT over bake!

Recipe idea: joyfoodsunshine.com

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