



Ashley's Meal Prep Monday!



Chocolate Chip Cookies

INGREDIENTS

- ¾ cup buttered softened
- ¾ cup cane sugar (or Swerve sugar substitute)
- ¾ cup coconut sugar
- 2 TSP vanilla
- 2 large eggs
- 3 cups GF flour
- 1 TSP baking soda
- ½ TSP baking powder
- 1 TSP sea salt
- 2 cups chocolate chips or
- 1 cup mini chips

Preheat oven to 375. Line 2-3 baking sheets with parchment paper and set aside. In a medium bowl, mix flour, baking soda, baking powder and salt. Set aside.

In another bowl, blend together butter and sugars until combined. Beat in eggs and vanilla until light - about a minute. Add in dry ingredients and mix until combined. Add chocolate chips and mix well.

Roll 2-3 TBSP's (depending on what size you want for the cookies) of dough at a time into balls and place them evenly spaced on the cookie sheets.

Bake for 8-10 minutes - take them out just as they're barely starting to turn brown. I sprinkled sea salt on top of mine too. Let them sit on the pan for 5 minutes before removing to cooling rack.

*Do NOT overbake! Trust me!



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