BetterBody Foods

Grandma Sanders Chocolate Chip Cookies

Prep: 20 min Cook: 11 min Total: 45 min Servings: 30

Calories: 197 Fat: 10g Protein: 1g Carbs: 17g Fiber: 0g

Ingredients

- 1 cup BBF organic refined coconut oil, semi-solid
- 3/4 cup brown sugar
- 3/4 cup sugar
- 2 eggs
- 1/2 tsp water
- 1 tsp Vanilla
- 1 tsp baking soda
- 2-1/2 cups flour
- 1 tsp salt
- 8 oz chocolate chips (semi-sweet or milk chocolate, whichever you prefer)
- 3/4 cup chopped nuts and/or raisins (optional)

Directions

1. Cream together sugars, oil and eggs.
2. Add remaining ingredients and mix until combined.
3. Scoop onto a baking sheet lined with parchment paper. Bake at 350 F for 11-13 minutes until light brown.
4. TIPS: The temperature of your oil is important. It should be firm enough that it won’t pour, but not so solid that you can’t scoop it (about the consistency of shortening).
5. You can also try using BBF Extra Virgin Coconut Oil and add some toasted coconut flakes for a delicious, tropical chocolate chip cookie.
6. Enjoy your Grandma Sanders Chocolate Chip Cookies!