

Chocolate Chip Cookies

Ingredients

- 1 cup all-purpose flour
- ½ teaspoon baking soda
 - ½ teaspoon salt
- 8 tablespoons unsalted butter
 - ¼ cup brown sugar, packed
- 1 teaspoon pure vanilla extract
 - 2 egg yolks
- ¼ cup pureed white beans
- ½ cup semi-sweet chocolate chips



Directions:

1. *Pre-heat oven to 350 degrees. Prepare baking sheets with non-stick cooking spray or parchment paper.*
2. *In a stand mixer, beat sugar and butter until smooth.*
3. *Beat in egg whites (or 1 egg), vanilla and chickpeas. Mix to your liking for the chickpea consistency.*
4. *In a separate bowl, mix together: flour, oats, baking soda and salt.*
5. *Add the dry ingredients to the butter mixture and mix on low speed until a thick dough forms.*
6. *Add the chocolate chips, and other optional ingredients.*
7. *Make small cookies by dropping heaping teaspoonfuls, spaced about an inch apart, onto parchment-lined or non-stick baking sheets. **Hint:** Use a small ice-cream scoop for convenience and uniform cookie size.*
8. *Bake for 13-16 minutes, or until golden brown. Do NOT overbake. Transfer to wire rack and cool.*