



Healthier Chocolate Chip Cookies

INGREDIENTS

1 1/2 cups Ultragrain All Purpose Flour

1/2 teaspoon baking soda

1/4 teaspoon kosher salt

2/3 cup unsalted butter *

2/3 cup brown sugar, firmly packed

1/3 cup white sugar

1 egg

1-1/2 teaspoons vanilla

1-1/4 cups semi-sweet chocolate morsels

DIRECTIONS

- Preheat oven to 375°F. Combine flour, baking soda and salt in medium bowl; set aside. Cream butter, brown sugar and granulated sugar in large bowl with electric mixer on medium speed 1 to 2 minutes or until light and fluffy.

- Add egg and vanilla, beating until well blended. Gradually add flour mixture beating on low speed after each addition. Stir in chocolate morsels. Drop dough by rounded tablespoons onto baking sheets, 1-1/2 inches apart. Bake 8 to 10 minutes or until lightly browned. Cool on baking sheets 5 minutes. Serve warm or remove to wire rack to cool completely.

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