

COLE'S MOVEABLE FEAST

CHOCOLATE CHIP COOKIES adapted from *Gold Medal* flour recipe

$\frac{3}{4}$ cup granulated sugar

$\frac{3}{4}$ cup loosely packed dark brown sugar

1 cup (2 sticks) room temperature butter or non-dairy unsalted margarine (*Fleischmanns* or *Earth Balance*)

1 tsp vanilla extract

1 egg or 3 tablespoons *Libby's* pumpkin puree (or unsweetened applesauce) mixed with 1 $\frac{1}{2}$ tsp golden flaxseed meal

2 $\frac{1}{4}$ cups all-purpose flour

1 tsp baking soda

$\frac{1}{2}$ tsp salt (omit salt if using *Earth Balance* soy free buttery sticks)

$\frac{1}{4}$ tsp cinnamon

1 package *Enjoy Life* or other dark chocolate chips or chunks (10 oz). If using a larger bag, use only 1 $\frac{3}{4}$ cups of chocolate chips.

Preheat oven to 375°F. Line a large cookie sheet with parchment paper, set aside. In a stand mixer, beat together sugars and butter (margarine) until fluffy. Add in vanilla extract and egg (or egg substitute mixture), beat well. Slowly add flour, baking soda, salt and cinnamon into mixing bowl until just combined. Gently stir in chocolate chunks. Cover bowl and refrigerate for at least an hour. Drop dough by rounded tablespoonfuls about 2 inches apart onto prepared cookie sheet. Bake 10 to 12 minutes or until golden brown. Allow to cool on cookie sheet for 5 minutes before transferring to a wire rack.