

“Sugar in the Raw” Chocolate Chip Cookies

Rick has slightly modified the package recipe.

TOTAL TIME: 30 minutes

I like this recipe because it yields 12 great, healthy cookies quickly.

Ingredients

		Cost (as prepared)
1/2	Cup Salted Butter	\$1.00, Trader Joes
1	Egg	\$.50, Whole Foods
1	Teaspoon Watkins Pure Vanilla Extract	\$.20, Amazon
3/4	Cup “Sugar in the Raw”	\$.50, Costco
1 ¼	Cup King Arthur All-Purpose Flour	\$.25, Costco
¾	Teaspoon Baking Soda	\$.02 , Target
½	Teaspoon Salt (Himalayan or high quality)	\$.07 Amazon Himalayan Chef Pink Fine
5	Oz Coarsely Chopped Walnuts (~ 1 Cup)	\$1.35 Costco
7 ½	Oz Nestle Chocolate Chips	\$1.46, Costco
Total Cost, as prepared		\$5.35 for 12, about \$.45 per cookie

1. Preheat oven to 390°F.
2. Soften butter in a microwave, but don’t melt it.
3. Add butter, egg, vanilla extract, and sugar into a blender bowl. Blend until well mixed.
4. Sift flour and baking soda into the bowl. Blend until mostly mixed (leave a little flour)
5. Chop walnuts to approximately 1/8” size. Add to bowl.
6. Place the bowl on a scale. Add approximately 7 ½ oz of chocolate chips.
7. Mix ingredients until flour is absorbed.
8. Divide into 12 cookies, each approximately 70-75 grams.