



Chocolate Chip Cookies with Nut Flour Blend

Add our [Nut Flour Blend](#) to traditional chocolate chip cookies for a different taste and texture and to increase the nutritional value.

Ingredients

- 1¼ cups [Pamela's All-Purpose Flour Artisan Blend](#) (175 gr.)
- 1 cup [Pamela's Nut Flour Blend](#) (110 gr.)
- 1 tsp baking soda
- 1 tsp salt
- 1 cup butter, soft
- ¾ cup white sugar
- ¾ cup light brown sugar, packed
- 1 tsp vanilla
- 2 eggs, large
- 1 ¾ cups semi-sweet GF chocolate chips
- 1 cup chopped walnuts (optional)

Directions

Preheat oven to 350°.

In the bowl of a stand mixer, beat butter, sugars and vanilla until light and creamy. Add eggs and mix to combine. Whisk together dry ingredients in medium bowl. Gradually add dry ingredients to mixer bowl to combine with wet ingredients. Add chocolate chips and nuts and mix again.

Drop 1 TBSP scoops of dough on parchment-covered or lightly greased cookie sheet. Bake for 10 to 14 minutes or until edges start to brown. Let cookies cool slightly and use a spatula to remove from cookie sheet.

Chef's Note: These cookies are better if you use an insulated cookie pan.

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