



## Recipe

# SUPER SPROUT™ WHOLE WHEAT CHOCOLATE CHIP COOKIES

### Ingredients

- 2 1/4 cups Super Sprout™ flour
- 3/4 cup packed brown sugar
- 1 teaspoon baking soda
- 1 teaspoon vanilla extract
- 1 teaspoon salt
- 2 large eggs
- 1 cup (2 sticks) butter, softened
- 2 cups (12-oz. pkg.) semi-sweet chocolate morsels
- 3/4 cup granulated sugar
- 1 cup chopped nuts (optional)

### Directions

Preheat oven to 375° F.

Combine flour, baking soda and salt in small bowl.

Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy.

Add eggs, one at a time, beating well after each addition.

Gradually beat in flour mixture.

Stir in morsels and nuts.

Let dough rest in refrigerator for 2 hours for best results.

Drop by rounded tablespoon onto ungreased baking sheets.

Bake for 9 to 11 minutes or until golden brown.

Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.