

Chocolate Chip Cookies with Fresh Milled Flour

Prep: 20 minutes • Cook: 10 minutes

Chewy, tender chocolate chip cookies made with freshly milled soft white wheat flour for a toasty, nutty depth of flavor balanced by pockets of melty chocolate. A simple, feel-good treat with wholesome whole-grain character.

Ingredients

- 1 cup (227 g) butter (softened)
- 1 cup (192 g) granulated sugar
- 1 cup (200 g) light brown sugar (packed)
- 2 teaspoons (10 g) pure vanilla extract
- 2 large eggs
- 3 cups (390 g) soft white wheat flour (freshly milled)
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1 teaspoon (5 g) sea salt
- 2 cups chocolate chips

Instructions

1. Preheat oven to 375°F. Line baking sheets with parchment paper.
2. In a medium bowl, whisk together the flour, baking soda, baking powder, and salt; set aside.
3. In a stand mixer bowl or large mixing bowl, cream the butter with the granulated sugar and light brown sugar until smooth and creamy.
4. Add the eggs and vanilla; beat about 1 minute until lighter and slightly fluffy.
5. Mix in the dry ingredients until just combined.
6. Stir in the chocolate chips; do not overmix.
7. Scoop 2 to 3 tablespoons of dough per cookie, roll into balls, and place on prepared baking sheets with space between each.
8. Bake 8 to 10 minutes, until edges are just beginning to turn golden brown.
9. Cool on the baking sheet for 5 minutes, then transfer cookies to a wire rack to cool completely.

Tags: Cookies, Dessert, Chocolate Chip, Whole Grain, Baking, Freshly Milled Flour

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