

Makes: 22-24 Cookies Variation from Women's Lifestyle Mag

Prep Time: 10 min Cook Time: 10-12 min @ 325 Total Time: 22 min

Dry Ingredients:

2 c THRIVE Spelt flour*
1/2 t THRIVE Baking Soda
1/2 t THRIVE salt
1 1/2 c Chocolate Chips

Wet Ingredients:

1 c THRIVE butter powder
3/4 c hot water
3/4 c THRIVE brown sugar
1/4 c THRIVE egg powder
1/2 t vanilla

*In my experimentations, 1 cup of spelt = 2 cups of spelt flour, so know that you will need 1 cup of spelt for this recipe! Since it comes straight from the grinder it's fluffy so there is no need to sift.

1. Grind spelt in the wheat grinder.
2. Preheat oven to 325 with racks in the upper and lower thirds of the oven. Spray 2 cookie sheets with non-stick cooking spray.
3. In a small bowl mix together spelt flour, baking soda, and salt.
4. With an electric mixer, beat together butter powder, hot water and brown sugar on medium speed for 30 seconds. Then, beat in the vanilla and whole egg powder for about 2 minutes until slightly fluffy.
5. Reduce the mixer to slow. Begin slowly adding in dry ingredients to the mix (about 30 seconds). Stir in the chocolate chips. Dough should look kind of thin and wet.
6. Portion into 22-24 small cookie dough balls and place about 2 inches apart on cookie sheet. Bake until edges are golden but top centers are still soft and puffy (about 10-12 minutes) swapping the cookie sheets halfway between cooking.
7. Allow cookies to cool on the baking sheets for about 10 minutes before transfer.

D Spelt Chocolate Chip Cookies