

Chocolate Chip Cookies: [back to recipe](#)

INGREDIENTS:	DIRECTIONS:
• 2 eggs (divided) • 1/2 t. Cream of Tartar • 1 c. brown sugar • 1/2 c. white sugar • 1/2 c. margarine • 1/2 c. butter • 1 t. vanilla extract • 2 1/4 all-purpose flour • 3 T. oat flour • 1 t. baking soda • 1/2 t. salt • 2 c. chocolate chips (any combination and flavor) • M & M's (optional)	• Preheat oven to 350°F • Crack egg whites into a small bowl and dump yolks into a medium bowl. • Add Cream of Tartar to whites and beat with electric mixer until white and fluffy. Set aside. • In the medium bowl, add both sugars, margarine, butter, and vanilla to the egg yolks. Cream mixture together until smooth. • Add both flours, baking soda, and salt to batter and slowly mix until combined. • Fold in egg whites with a spatula . • Fold in chocolate chips. • Scoop heaping Tablespoons of dough onto parchment lined cookie sheets • Bake in preheated oven for 10-12 minutes. • Let cool for several minutes on cookie sheets and then gently transfer to cooling racks

Makes 3 - 4 dozen cookies

Printed from: [Andrea Dekker.com](http://AndreaDekker.com)