



Sneaky Chef's Chocolate Chip Cookies

By Missy Chase Lapine

These delicious chocolate chip cookies have twice the fiber and nutrients of any store-bought version -- or even your ordinary homemade recipe. Give your kids the snacks they want, but sneak in these extra nutrients and fiber, and they'll never know just how healthy they are! Makes 50 two-bite cookies.

- 1 cup Flour Blend (1/3 cup white flour, 1/3 cup whole wheat flour, and 1/3 cup wheat germ)
- ½ tsp baking soda
- ½ tsp salt
- ¼ cup rolled oats, finely ground in a food processor
- 2 Tbsp blanched, slivered almonds, finely ground in a food processor (omit if allergic)
- 8 Tbsp unsalted butter
- ¼ cup sugar
- ¼ cup brown sugar
- 1 large egg
- 1 tsp pure vanilla extract
- ¼ cup White Bean Puree* (see the Sneaky Chef Recipe)
- ½ cup semi-sweet chocolate chips

Preheat oven to 375°. Remove butter from refrigerator to let soften. In a large bowl, whisk together Flour Blend, baking soda, salt, ground oats, and ground almonds (optional). Set aside.

In the bowl of an electric mixer, beat butter and both sugars until creamy. Beat in egg, vanilla, and White Bean Puree. Add dry ingredients and mix on low speed. Stir in chocolate chips. Make two-bite cookies by dropping rounded half-teaspoonfuls, spaced 2 inches apart, onto nonstick or parchment-lined baking sheets.

Bake for 12 to 14 minutes or until golden brown. Let cool on a metal rack. Store cookies in airtight container at room temperature.

White Bean Puree

- 15oz can white beans (cannellini, great northern, etc.)
- 2-3 Tbsp water

Drain and rinse beans. Process beans and 2 Tbsp water in food processor until smooth, adding just enough water to make a smooth peanut butter consistency. Refrigerate any unused puree. Makes about 1 cup puree.