

Maple Chocolate Chip Cookies



These are absurdly delicious. Super soft, full of maple flavor, and somewhat healthy for you! No sugar (other than the syrup and buckets of chocolate chips I used) and no eggs! Make them, especially if it's fall where you live...or in the spring is good too! 😊

This recipe makes approximately 2 dozen

1 cup unsalted butter (2 sticks), at room temp
1 cup pure maple syrup
2 Tbsp brewed coffee, cooled
2 tsp vanilla
1 1/2 cups bread flour
1 cup all-purpose flour
1 tsp baking soda
1/2 tsp salt
2 cups chocolate chips (or 3 cups on National Chocolate Day)
1 1/2 cups chopped walnuts (optional)

1. Preheat oven to 350.
2. Cream the butter with an electric mixer.
3. Slowly drizzle in maple syrup and continue to beat until light and smooth.
4. Add coffee and vanilla, and beat to combine.
5. In a separate bowl, whisk together flours, baking soda and salt.
6. Slowly add to wet ingredients, mixing only until combined.
7. Stir in chocolate chips and walnuts if using.
8. Drop by rounded spoonful onto parchment-lined baking sheet.
9. Bake for 8-10 minutes, or until golden around edges.

October 28th is National Chocolate Day