



Chocolate Chip Cookies from In The Raw Sweeteners

Jacob · 29/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

12

Description

Stevia In The Raw is the perfect sugar alternative when you crave a lowercalorie lowersugar chocolate chip cookie without sacrificing flavor

Ingredients

- - ½ cup unsalted butter
- melted - 1 large egg - 1 teaspoon vanilla extract - ¾ cup Stevia Extract In The Raw™ - 1 ¼ cups all-purpose flour - ½ teaspoon baking soda - ½ teaspoon salt - 1 cup chocolate chips - ½ cup macadamia nuts

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Beat together melted butter
2. egg
3. vanilla extract
4. and Stevia Extract In The Raw™ in a large bowl. Set aside. Mix flour
5. baking soda
6. and salt in a separate bowl. Add dry ingredients to wet ingredients and stir well to combine. Slowly fold in chocolate chips and nuts until well combined. Drop dough by spoonfuls onto a large
7. ungreased baking sheet. Bake until done
8. about 10 minutes. Substitution: Instead of 3/4 cup Stevia Extract In The Raw™
9. you can use 1/4 cup Sugar In The Raw®
10. plus 1/2 cup Stevia In The Raw®.