



Einkorn Chocolate Chip Cookies

Ingredients:

2 cups Einkorn flour
8 Tbsp. of softened butter
 $\frac{3}{4}$ cup brown sugar
1 medium egg
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ tsp. baking soda
 $\frac{1}{2}$ tsp. vanilla
 $\frac{1}{2}$ cup chocolate chips

Procedure:

Cream the butter, sugar, salt and baking soda well. Add egg and vanilla to the creamed mixture; mix until emulsified. Then add chocolate chips and Einkorn flour. Mix until fully incorporated.

Drop by tablespoonfuls onto an ungreased cookie sheet about 1 inch apart. Bake at 350°F for 10 min, rotating the tray halfway through. The cookies will be still soft after baking; you need to let cool for five minutes before removing from the tray.

This makes 20 large cookies.

