



Best-Ever Chocolate Cookies

Makes 42 cookies (1 per serving)

Preparation time: 15 minutes

Cooking time: 7 to 9 minutes

Preheat oven to 350°F (180°C)

Common allergens: egg, wheat

Equipment List

- Measuring cups and spoons
- Small bowl
- Large bowl
- Spatula
- Mixing spoon
- Tablespoon(s)
- Baking sheets, ungreased

Nutrition Information

Calories	103 calories
Total Fat	6 g
Carbohydrate	11.8 g
Fibre	1.3 g
Protein	1.6 g
Sodium	116 mg

What You Need

INGREDIENTS	AMOUNTS	METRIC
All-purpose flour	1 cup	250 mL
Unsweetened cocoa powder	½ cup	125 mL
Baking soda	1 tsp.	5 mL
Salt	¼ tsp.	1 mL
Eggs	2	2
Margarine (non-hydrogenated), softened	1 cup	250 mL
Brown sugar, packed	¾ cup	175 mL
Quick-cooking rolled oats	1 ½ cups	375 mL
Bran cereal (not flakes)	1 cup	250 mL
White chocolate chips (substitute with milk chocolate chips if needed)	¾ cup	175 mL

Instructions

1. In a small bowl, sift flour, cocoa powder, baking soda and salt.
2. In a large bowl, beat eggs, margarine and brown sugar. Fold in flour mixture. Stir in oats, bran cereal and chocolate chips.
3. Drop dough by heaping tablespoonful (15 mL), about 2 inches (5 cm) apart, onto baking sheets.
4. Bake in preheated oven for seven to nine minutes or until just crisp. Let cool on baking sheets on a wire rack for five minutes, then remove to rack to cool completely.



Tip: When using margarine, choose a non-hydrogenated version to limit consumption of trans fats.

Recipe taken from Bake Better Bites