

# Chocolate Chip Pecan Cookies

By Lisa Woodruff at [www.lisawoodruffnutrition.com](http://www.lisawoodruffnutrition.com)

- Prep time: 15 minutes
- Cook time: 11-14 minutes
- Total time: 1¼ hour



**No peanuts | No eggs | No soy | No fish | No sesame**

## Ingredients:

- ¾ cup butter, softened
- ⅔ cup sugar
- ⅔ cup light brown sugar
- ¼ cup unsweetened applesauce
- 2 teaspoons vanilla
- 2 cups flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- ½ teaspoon salt
- ½ cup pecans, ground
- ¾ cup semi-sweet chocolate chips

**Contains wheat, milk, and tree nuts.  
Chocolate chips may contain milk.**

### Allergy-friendly Substitutions:

- **No wheat:** use wheat-free all-purpose flour blend
- **No tree nuts:** omit walnuts or pecans
- **No milk:** use coconut oil instead of butter AND use milk-free chocolate chips

## Instructions:

1. Wash hands with soap and warm water. Gather ingredients and supplies.
2. Preheat oven to 350°F.
3. In a large mixing bowl, cream butter with sugars on medium speed.
4. Add applesauce and vanilla. Mix on low speed until evenly distributed.
5. In a medium bowl, whisk flour, baking soda, baking powder, salt, and ground pecans.
6. Gradually blend dry ingredients into creamed mixture.
7. Gently fold in chocolate chips. Use a small ice cream scoop to drop rounded dough onto ungreased 13 x 18-inch baking sheets.
8. Bake at 350°F for 11-14 minutes, or until edges of cookies are golden brown. Cool cookies on baking sheet for 5-10 minutes, then remove to wire cooling rack.