

Sunflower Butter Chocolate Chip Cookies

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- Prep time: 15 minutes
- Cook time: 40-45 minutes
- Total time: 55-60 minutes

No nuts | No fish | No sesame

Ingredients:

- 1 cup butter, softened
- 1 cup sugar
- 1 cup brown sugar, lightly packed
- $\frac{3}{4}$ cup no-sugar-added sunflower butter
- 2 eggs
- $2\frac{2}{3}$ cup flour
- 1 teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt
- 2 teaspoons vanilla
- 1 cup semi-sweet chocolate chips
- $\frac{1}{4}$ cup sunflower seeds (optional)

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 and sunflower butter on medium speed. Add eggs and mix until evenly distributed.
4. In a medium bowl, whisk flour, baking soda, and salt. Add flour mixture slowly into creamed mixture. Add vanilla. Gently fold in chips and sunflower seeds (if using).
5. Use a small ice cream scoop or large tablespoon to drop rounded dough onto ungreased 13x18-inch baking sheets.
6. Bake at 350°F for 11-13 minutes, or until edges of cookies are golden brown. Cool cookies on baking sheet for 5-10 minutes, then remove to wire cooling rack.



Contains eggs, soy (chocolate chips), wheat (flour), and milk (butter, chocolate chips)

Sunflower butter may contain soy.

Allergy-friendly Substitutions:

- **No eggs:** substitute $\frac{1}{2}$ cup applesauce for eggs
- **No wheat:** use wheat-free/gluten-free all-purpose flour blend
- **No milk:** use Crisco or nondairy margarine instead of butter AND use milk-free chocolate chips, such as Enjoy Life
- **No soy:** use a soy-free sunflower butter AND soy-free chocolate chips, such as Enjoy Life