



RECIPES

Chocolate Chip Cookies (Makes about 7 dozen)

- 1 cup butter (unsalted)
- 1/3 cup safflower oil
- 1 cup unprocessed (corn) fructose
- 1 cup organic Sucanat (sugar cane natural)
- 2 duck eggs
- 1 Tbsp. goat milk
- 2 teaspoons vanilla
- 3 cups whole wheat or barley pastry flour
- 1 teaspoon baking soda
- 1 teaspoon Real Salt
- 12 ounces organic semi-sweet dark chocolate chips
- Optional ingredient: 1 cup chopped almonds or cashews

Heat oven to 375 degrees. Mix thoroughly; softened butter, sugars, eggs and vanilla. When well mixed, stir in remaining ingredients. (For a softer, rounder cookie, add ½ cup more flour).

Drop by rounded teaspoon, 2 inches apart onto ungreased cookie sheet. Bake 8-10 minutes or until light brown. Cool slightly before removing from baking sheet.