

Mesquite “Healthy” Chocolate Chip Cookies

6 T unsalted butter, room temp	2 eggs
3/4 c agave nectar (or 1 c sugar)	1 T vanilla
2/3 c white whole wheat flour	1/2 t sea salt
1/3 c mesquite flour	3 T flax (opt)
3/4 c oatmeal	1/2 t baking soda
1 1/2 c semisweet choc chips	1/2 t cinnamon
1 1/2 c chopped pecans	1/4 c toffee chips (opt)

Preheat oven to 325°. Beat butter until creamy. Add agave nectar & beat until fluffy, 1-2 min. Add egg & vanilla; beat until combined. Combine flours, oatmeal, flax, soda, salt & cinnamon. Add the dry mix to the butter mix & mix well. Fold in choc chips, nuts & toffee chips. Drop by spoonfuls on lightly greased baking sheets. Slightly flatten. Bake for 12-14 min. Do not overbake.

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