

Mesquite Chocolate Chip Cookies

1 c softened butter
2 t vanilla extract
1 c agave nectar (or 1 c sugar)
3 eggs

3/4 t baking soda
2/3 c cocoa powder
1/4 t salt
1 1/2 c all purpose flour
1/2 c mesquite flour

1/2 c chopped pecans
2 c chocolate chips

Preheat oven to 325°. Beat butter, agave nectar, eggs and vanilla until fluffy. Combine the flours, cocoa, baking soda and salt. Add the dry mix to the butter mix and beat well. Fold in chocolate chips and nuts. Drop by spoonfuls on lightly greased baking sheets. Bake for 10-12 min.

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