

Mango Flour (MF) Chocolate Chip Cookies

Ingredients:

250 g	Plain or all-purpose flour
65 g	MF
6 g	Baking soda
6 g	Salt
220 g	Butter, softened
150 g	Caster sugar
150 g	Brown sugar
1 tsp	Vanilla extract
2	Large eggs
350 g	Semi-sweet chocolate chips

Statistics:

% MF	20.6%
% Salt	0.5%

Yields 5 Dozen

- 1 Preheat oven to 190°C
- 2 In a small bowl, combine the flours, baking soda, and salt
- 3 In a separate bowl, cream together the butter and the two sugars. Add the vanilla extract. Add eggs, one at a time, beating well after each addition
- 4 Gradually beat in flour mixture then stir in chocolate chips
- 5 Drop dough onto baking sheet by rounded tablespoon
- 6 Bake for 9-11 minutes or until golden brown. Pull from oven and allow to cool on the tray for 5 minutes. Finish cooling on wire rack