Egg-Free Chocolate Chip Cookies
Makes approx.25 cookies

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Ingredients:

* 2 and 1/4 cups all-purpose flour
* 3 Tsp baking powder (or 1 Tsp baking soda, and 1 1/2 tsp cornstarch)
* 3/4 cup salted butter, melted (if not using salted butter, add a teaspoon of salt to the dry ingredients)
* 3/4 cup brown sugar, loosely packed
* 1/2 cup granulated sugar
* 4-6 Tbsp. cream or milk
* 1 cup chocolate chips or chocolate chunks

Method:

1. Preheat the oven to 325 degrees F. Line your baking sheets with parchment. If you don't have any parchment, and your cookie sheets are still in good shape, then don't worry about it!
2. In a large bowl, mix together the flour and baking powder
3. In a medium size bowl, whisk the brown and white sugar until they are well blended. I often use my hands to really bring them together!
4. Mix the melted butter into the sugars
5. Pour the sugar-butter mixture into the dry ingredients and mix together with a large spoon or spatula. The dough will be be fairly dry!
6. Add the cream or milk, a tablespoon or two at a time, and continue mixing the dough. Again, I just use my hands to blend it all together!
7. Add enough cream or milk that you have a nice, soft but thick, dough (this may mean you don't use all 6 Tbsp. of cream or milk)
8. Fold in the chocolate chips
9. Using a 2 Tbsp. scoop, or just spooning out 2 tablespoons worth, scoop out dough and place onto prepared cookies sheets.
10. Bake the cookies for 10-14 minutes. Set your timer for 10 minutes, and check the cookies every minute after, up to 14 minutes. You don't want to forget about your cookies! As a just told someone (**literally**) this morning, the key to the "delicately pale yet chewy" cookie is almost entirely in the baking time! If you wait until your cookies looked golden all over before taking them out of the oven, they will continue to bake while the cool, and the end result is a dry cookie! Two thumbs down!
11. When the cookies have flattened, and the bottoms of the cookies have just a touch of brown, remove from the oven and allow to sit on the cookie sheet to cool for 5 minutes
12. Good luck not eating them all. :)  Practice sharing!