

Double Chocolate Chocolate Chip Cookies

Reduce 'added sugars' with InnoSweet™ Sprouted Whole Wheat Powder

Ingredients	Volume	Grams	Percent
InnoSweet™ Sprouted Whole Wheat Powder	1/3 cup	50	4.2
Brown Sugar (packed)	1 cup	180	15
Egg	2 large	135	11.2
Vanilla	2 tsp	7	0.6
Salt	1/4 tsp	1.4	0.1
Butter Flavor Shortening	1 cup	183	15
AP Flour	2 cups	270	22.1
Dark Cocoa	1/3 cup	27	2.1
BriesSpecialty™ MBF D350	1/3 cup	27	2.1
Baking Soda	1 tsp	5.5	0.5
Semi Sweet Chocolate Chips	6 oz	170	13.9
White Chocolate Chips	5 oz	145	11.9

Method

1. Preheat oven to 350° F.
2. Cream shortening, brown sugar and InnoSweet™ together.
3. Combine all dry ingredients in large bowl except chips.
4. Whisk egg and vanilla in small bowl.
5. Combine dry ingredients with butter mixture, then stir in egg mixture until well combined.
6. Gently stir in chocolate and white chips not to break chips.
7. Drop by round tablespoon onto parchment-lined baking sheet.
8. Bake for 10-12 minutes.



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