

# Chocolate Chip Cookies – Reduced Sugar

Reduce 'added sugars' by 14% with InnoSweet™ Whole Wheat Powder

<b>Ingredients</b>	<b>Volume</b>	<b>Grams</b>	<b>Percent</b>
Unsalted Butter (softened)	1/2 cup	113	15.2
Brown Sugar (packed)	1/2 cup	105	14.1
<b>InnoSweet™ Sprouted Whole Wheat Powder</b>	<b>1/2 cup</b>	<b>75</b>	<b>10.1</b>
Egg	1 large	49.5	6.7
Vanilla	1 tsp	4.5	0.6
Salt	1/4 tsp	1.5	0.2
Milk	2 tbsp	26	3.5
Baking Soda	1/2 tsp	3.5	0.5
All Purpose Flour	1 1/3 cup	205	27.6
Mini Chocolate Chips	1 cup	160	21.5

## Method

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

**~Labeling Benefit—“Sugar” moves from the second to fifth ingredient on the ingredients list.**

Original Recipe:

Wheat flour, **sugar**, chocolate chips, butter, egg, milk, baking soda, salt

InnoSweet™ Sprouted Whole Wheat Powder Recipe:

Wheat flour, chocolate chips, butter, sprouted wheat, **sugar**, egg, milk, baking soda, salt



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