



Alpen Dark Chocolate Chip Cookies

yields ~2 dozen cookies

INGREDIENTS

- $\frac{3}{4}$ cups of white whole wheat flour
- $\frac{1}{2}$ teaspoon of baking soda
- $\frac{1}{2}$ teaspoon of salt
- $\frac{1}{4}$ cup of unsalted butter, softened
- $\frac{1}{4}$ cup of coconut oil
- $\frac{3}{4}$ cup of brown sugar
- 1 teaspoon of pure vanilla extract
- 1 egg
- 1 cup of **Alpen Dark Chocolate Muesli**
- $\frac{1}{2}$ cup of dark chocolate chips

Vegan Alternative:

- *Exchange butter for additional $\frac{1}{4}$ cup of coconut oil and swap egg with a mixture of 1 tablespoon of cornstarch and 2 tablespoons of water.*

STEPS

1. Preheat oven to 375° F.
2. In a medium bowl, sift flour, baking soda and salt.
3. In a large bowl, cream butter, coconut oil, brown sugar and vanilla. Beat in egg.
4. Add flour mixture and stir to combine.
5. Add **Alpen** and dark chocolate chips and stir to combine.
6. Drop teaspoons of cookie dough onto sheet lined with parchment and bake for 10-12 minutes.

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