minty green chocolate chip cookies

cook time:	prep time:	featured product:
10	**20**	**POWERHOUSE SPINACH BLEND**

start a conversation with this minty green chocolate chip cookies recipe! this yummy holiday treat will make others green with envy. not only are they delicious, but they boast the nutritional boost of spinach! share with a friend or loved one for a great homemade gift, or serve at your next holiday event!

ingredients

approx 28 cookies

2 packed cups **organicgirl© POWERHOUSE SPINACH BLEND** ? , finely minced in a food processor
1 cup plus 2 tablespoons all-purpose flour
½ teaspoon baking soda
½ teaspoon salt
8 tablespoons unsalted butter, softened
? cup sugar
? cup packed brown sugar
1 teaspoon peppermint extract
1 egg
1 cup semisweet chocolate chips

substitutions

? *substitute with* **SUPERGREENS!**

directions

1. preheat oven to 375°F. line a large baking sheet with parchment.

2. in a medium bowl whisk together flour, baking soda, and salt.

3. in a large bowl or the bowl of a stand mixer fitted with paddle attachment, beat butter, sugar, and brown sugar until fluffy. beat in minced greens, then peppermint extract, then egg until smooth. beat in flour until almost combined, then add chocolate chips and mix in.

4. drop dough by tablespoonfuls 2” apart on baking sheet. bake until cookies are browned, 8-10 minutes.

5. let stand on baking sheet 3 minutes, then transfer to a rack to cool. enjoy!