

White Bean Chocolate Chip Cookies

- **¾ Cup Pureed White beans (drained and rinsed)**
- **¼ cup butter**
- **1 Cup brown sugar**
- **1 Cup white sugar**
- **2 Eggs**
- **1 tsp vanilla**
- **1 cup whole wheat flour**
- **1 ¼ cup White flour**
- **1 TBL baking soda**
- **1 tsp baking powder**
- **2 ½ cup Ground oat flour (put regular oats in blender or food processor until the consistency of flour)**
- **Chocolate chips**

Mix pureed beans, butter, brown sugar, white sugar, eggs, and vanilla thoroughly. Mix dry ingredients together. Pour wet ingredients into dry and mix softly with wooden spoon just until all flour is mixed in.

Drop by TBL onto cookie sheet. Bake at 400 for 6 minutes.

Makes 3 Dozen cookies

