

# HIGH ALTITUDE CAROB CHIP COOKIES



Since this recipe is for those living above 3,000 ft above sea level  
this recipe shows both the original ingredients  
& what would normally make the cookies healthier

## INGREDIENTS

- 1 C Earth Balance margarine
- 1 C Sugar **OR** Splenda sugar substitute cup for cup
- 1 C Brown Sugar **OR** Splenda sugar substitute cup for cup **OR** Coconut Sugar
- 3 Eggs **OR** 3/4 C Egg substitute
- 1 t Vanilla
- 1/2 t Salt
- 1 t Baking soda
- 3 1/2 C All-purpose flour **OR** Whole wheat pastry flour **OR** gluten-free flour of your choice
- 1 C Carob chips
- Non-stick cooking spray

## DIRECTIONS

- 1 Pre-heat the oven to 350 F or 175 C & spray 2 cookie sheets with non-stick cooking spray
- 2 In a large bowl, stir the margarine & sugars until smooth
- 3 Mix in the vanilla, eggs or egg substitute
- 4 In a separate bowl, combine the dry ingredients - flour, baking soda & salt
- 5 Add the dry ingredients to the vanilla & egg mix & stir until the batter is blended
- 6 Add the carob chips & blend them so they're evenly distributed
- 7 Using a large spoon, drop the cookie dough onto the cookie sheets spacing them 2 inches apart
- 8 Bake for 12 - 15 minutes or until the edges turn golden
- 9 Allow the cookies to cool for about 10 minutes & then move them to a wire rack to cool



