

Healthy Chocolate Chip Cookies

Recipe By *Brynie Greisman*



Cooking and Prep:  1 h 15 m

Serves:  20

Contains:    

Preference: Parve

Difficulty: Easy

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

Please don't turn the page because of the ingredients in this recipe. I discovered a way of hiding zucchini in a cookie, and nobody will know it's there! We want our children snacking on wholesome foods, and they want the good stuff. Guess what — this is the good stuff!! It's a soft, moist (due to the minced zucchini) cookie with just a hint of spice to it. Tastes even better straight from the freezer.

Ingredients (13)

Main ingredients

- 1/4 cup (50 grams) trans-fat free margarine (use soy-free, if needed)
- 3 tablespoons oil
- 2/3 cup brown sugar
- 1 egg
- 1 and 3/4 cups **Shibolim Whole Wheat Blend** or other whole wheat pastry flour
- 1 teaspoon baking soda

- 1 teaspoon Gefen Cinnamon
 - 1/2 teaspoon salt
 - pinch of nutmeg
 - pinch of ground cloves
 - 1 cup minced zucchini (approx. 1 and 1/2 medium zucchinis)
 - 1/2 cup ground blanched almonds
 - 1/2 cup mini chocolate chips or Glicks Chocolate Chips
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Start Cooking

Prepare the Cookies

Yields 40 cookies

1. Preheat oven to 375°F (190°C).
2. In a mixing bowl, cream the margarine, oil, and sugar until light and fluffy. Add the egg, and beat well until incorporated.
3. Gradually add the flour, baking soda, cinnamon, salt, and spices to the creamed mixture. Mix well. Stir in zucchini, almonds, and chocolate chips.
4. Drop by tablespoonful, or use a small scoop, onto baking sheets lined with Gefen Easy Baking Parchment Paper. Bake for 14 minutes or until lightly browned.

Note:

The cookies will still be soft, but will harden somewhat when cooling. Store in the freezer.

Tip:

Mince zucchini in the food processor using the knife attachment. Brush down the bowl twice so everything is finely minced. You can use 2 zucchini, and freeze the leftovers (marked, of course!) for later use in soup, hamburgers, etc.