Lentil Chocolate Chip Cookies



FOODSERVICE

SERVING SIZE: 24

Ingredients

- 1 1/2 cups Furmano's Fully Cooked Lentils, drained and rinsed
- 1 cup Unsalted Butter
- 1 cup Brown Sugar
- 1 each Eggs, Large
- 1 cup All-Purpose Flour
- 1 teaspoon Baking Soda
- 2 teaspoons Vanilla Extract
- 1 cup Quick Oats
- 1 1/4 cups Semi Sweet Chocolate Chips

In This Recipe



Fully Cooked Lentils - 24 oz.



Fully Cooked Lentils - 108 oz.

Preparation

- 1. Turn oven to 375°F.
- 2. In a stand mixer with paddle attachment, cream the lentils, butter and brown sugar together. Add in egg and mix. Scrape down sides.
- 3. In a separate bowl combine rest of ingredients and whisk. Stir into creamed mixture a half cup at a time with mixer on low.
- 4. Using a rounded tablespoon scoop cookie dough on greased cookie sheet. Bake the cookies for 14-16 minutes. Allow to cool on a baking rack.

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