

# SERIOUSLY DELISH WHOLE WHEAT CHOCOLATE CHIP COOKIES

## Ingredients:

8 T (1 stick) unsalted butter, softened  
1/2 cup loosely packed light brown sugar  
1/3 cup granulated sugar  
1 large egg + 1 large egg yolk  
2 t vanilla extract  
1 cup whole wheat pastry flour  
1/3 cup white whole wheat flour  
1/3 cup oat flour  
1 t baking soda  
1/4 t kosher salt  
1 cup semi-sweet chocolate chips  
flakey sea salt for sprankling  
\* I used a combo of whole wheat and whole wheat pastry flour.

## Directions:

Preheat your oven to 350F. Line two baking sheets with parchment paper.

Beat the butter on medium speed until fluffy and creamy. Add both sugars and beat on high speed until fluffy, 3-4 minutes. Add the egg, yolk, and vanilla. Scrape down the sides. Add the flours, baking soda, and salt. When almost combined add the chocolate chips and mix.

Scoop 2 tablespoon-sized mounds of dough onto the prepared baking sheets. Sprinkle with salt. Bake for 10-12 minutes or until set around the edges and golden. Cool on a baking sheet.

Note: I chilled the dough overnight for casual day-baking, so mine turned out a bit taller than Jessica's. If you chill it like I did, flatten the mounds slightly before baking.