

Home-style Chocolate Chip Cookies with Hi-maize[®] 260

Offers 2.5 grams of fiber per serving

Ingredients	Measurements
Semi-Sweet Mini Chocolate Chips	1 2/3 cup
All Purpose Flour	1 cup
Sweet Butter (room temp.)	3/4 cup + 2 1/4 T
Light Brown Sugar (packed)	3/4 cup, packed
Granulated Sugar	1/2 cup + 2 1/4 T
Whole eggs (room temp.)	2 small
Hi-Maize[®] 260	3/4 cup
Vanilla Extract	1 tsp
Salt	3/4 tsp
Baking Soda	1/2 tsp

PREPARATION

makes approximately 4 dozen cookies

1. Sift together the flour, salt, baking soda and Hi-maize.
2. Cream the butter and sugar in a mixing bowl with the paddle attachment.
3. Add the vanilla and eggs and blend until uniform.
4. Add the dry blend of flour, salt, baking soda and Hi-maize and mix until uniform.
5. Add the chocolate chips and mix until they are dispersed evenly.
6. Drop by teaspoonfuls on to an ungreased cookie sheet.
7. Bake 8-10 minutes at 375°F (190°C).

Note-The Nutrition Facts panel above is based solely on the formula shown and does not account for any changes that may occur processing or baking.

The information given is offered in good faith, but without guarantee. No patent liability is assumed.

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