

### Dad's Darla-safe Cookies

(Nearly allergy free)

-- Modified from recipe on Baker's Chocolate Chunk pkg.

Prep 15 min / Bake 12 min

1+3/4 cups spelt flour

3/4 teaspoon baking soda

1/4 teaspoon salt

3/4 cup soy butter (stick preferred for thicker, chewier cookies... hard to find in MRY. Tub soy butter usually results in flat cookies.)

1/2 cup granulated sugar

1/2 cup firmly packed brown sugar

1 teaspoon vanilla

1 egg equivalent of egg substitute

1 pkg dairy free, nut free semisweet chocolate chunks

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Preheat 375F

Mix flour, baking soda and salt until well blended. Set aside.

Beat soy butter, granulated sugar and brown sugar in large bowl with electric mixer on medium speed until light and fluffy.

Add egg substitute and vanilla, beating well until blended.

Gradually add flour mixture, beating until well blended after each addition.

Stir in chocolate.

Drop heaping tablespoonfuls of dough, 2" apart, onto ungreased baking sheets.

Bake 11~12 minutes until lightly browned.

Cool 1 minute, transferring to wire racks to cool completely.

(Makes ~3 doz. cookies)