



Aunt Nellie's[®]

BEET CHOCOLATE CHUNK COOKIES

SERVES: Makes 36 SERVINGS

PREP TIME: 10 MINUTES

BAKE TIME: 12 MINUTES

Recipe courtesy of Sarah Bates- The Chef Next Door

INGREDIENTS

- 1 jar (15.5 ounces) Aunt Nellie's Harvard Beets
- 2 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1-1/2 cups granulated sugar
- 1 cup (2 sticks) unsalted butter, at room temperature
- 2 teaspoons honey
- 1/4 cup milk
- 1 bag (10 ounces) dark chocolate chunks

INSTRUCTIONS

1. Preheat oven to 350°F. Line a baking sheet with parchment paper or a silicone baking mat and set aside.
2. Drain beets. Discard liquid or save for another use. Place beets in bowl of food processor. Process until smooth; set aside.
3. In a medium bowl, whisk together flour, baking powder and salt.
4. Beat sugar and butter until light and fluffy using electric mixer on medium to high speed. Add beets, honey and milk; beat until smooth. Gradually add flour mixture, about half a cup at a time, just until completely combined. Do not overmix. Fold in chocolate chunks.

5. Using medium-sized scoop (about 2 tablespoons), drop dough 2-inches apart onto prepared baking sheet.
6. Bake 11 to 12 minutes or just until the centers are set. Cool on baking sheet 2 minutes, then remove the cookies to wire rack to cool completely.

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<https://auntnellies.com/beet-chocolate-chunk-cookies/>

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