



Sweet Potato Chocolate Chip Cookies

Ingredients

- 1 stick (1/2 cup) unsalted butter
- 1/2 cup canned sweet potato puree (I used organic puree by **Farmer's Market Foods**)
- 1.5 cups whole wheat flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1.5 teaspoons cinnamon
- 1 teaspoon pumpkin spice
- 1/3 cup pure maple syrup
- 1 teaspoon vanilla extract
- 1/2 cup dark chocolate chips (I prefer **Enjoy Life**)

Instructions

1. Melt butter in the microwave and set aside until cooled
2. Add sweet potato puree in a bowl lined with a paper towel to absorb some of the moisture (you only need to let it sit a few minutes!)
3. Then in a large bowl, add flour, baking soda, salt, cinnamon and pumpkin pie spice. Whisk to combine
4. In a smaller bowl, add maple syrup, butter and vanilla. Whisk to combine
5. Add sweet potato puree to maple syrup mixture. Whisk to combine
6. Add wet ingredients to dry ingredients and mix with a rubber spatula or wooden spoon until just combined
7. Stir in chocolate chips, cover and place in the refrigerator for 20-30 minutes to firm up (if any longer, I find it gets too hard and not as easy to work with)
8. Preheat oven to 350 degrees and line two baking sheets with parchment paper
9. Scoop a ping pong/golf ball's worth of batter with spoon and form into a cookie shape (these don't spread much so press down to flatten a bit)
10. Bake in the oven for about 11-12 minutes until edges have set
11. Let cool on the baking sheet for a few minutes and then transfer to a wire rack to cool completely