



[One-Bowl Whole Wheat Chocolate Chip Cookies](#)

Recipe found on AnnsEntitledLife.com

Prep Time: 15 Minutes

Cook Time: 8 Minutes

Total Time: 1 Hour 23 Minutes

Makes: 48

One-Bowl Whole Wheat Chocolate Chip Cookies Ingredients:

- 16 TBSP Unsalted Butter, room temperature (2 sticks)
- ¼ cup Sugar
- 1¼ cup Brown Sugar
- 2 Eggs, room temperature
- 2 TBSP Milk
- 1 tsp Vanilla Extract
- 2¼ cups Whole Wheat Flour
- 1 tsp Baking Soda
- ½ tsp Salt
- 1½ cups Semi-Sweet Chocolate Chips

One-Bowl Whole Wheat Chocolate Chip Cookies Directions:

- Using a stand mixer, add softened butter, granulated sugar, and brown sugar in the bowl. Mix until smooth.

- Add in eggs, milk, and vanilla extract; mix until well combined.
- Slowly add in whole wheat flour and evenly sprinkle the salt and baking soda over top. Stir until well combined.
- Fold in chocolate chips.
- Refrigerate the dough for 1 hour.
- Preheat oven to 375°.
- Line a baking sheet with parchment paper.
- Scoop out rounded balls of cookie dough approximately 1 tablespoon.
- Bake for 8-12 minutes or until golden brown.
- Cool completely on a cooling rack, and store in an air tight container or freeze.