

Creative Cookie Exchange

Yield: 4 min
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/creative-easter-recipe-ideas>

Ingredients:

- 3 medium zucchini or four scant cups of shredded zucchini
- 1 teaspoon fine sea salt divided
- 1 cup white whole wheat flour
- 1 1/2 cups AP flour
- 1/2 cup almond flour
- 1 teaspoon baking soda
- 3/4 cup unsalted butter
- 1 cup brown sugar
- 1 cup white sugar
- 4 egg yolks
- 1 tablespoon vanilla extract
- 4 cups chocolate chips I like a lot but use 3 if you prefer more cookie and less chocolate
- 1 1/2 cups chopped almonds
- 2 cups rolled oats
- salt Vanilla, for sprinkling

Nutrition:

1. Calories: 2340 calories
2. Carbohydrate: 299 grams
3. Cholesterol: 300 milligrams
4. Fat: 126 grams
5. Fiber: 28 grams
6. Protein: 40 grams
7. SaturatedFat: 57 grams
8. Sodium: 1160 milligrams
9. Sugar: 186 grams

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