



## Simply Suzanne Lotsa Chocolate Triple Chocolate Chip Cookies

*These cookies are packed with lots of fiber and protein so have a few!*

1 cup all-purpose flour  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
1 stick (1/2 cup) unsalted butter, softened  
1/3 cup packed light brown sugar  
1/3 cup granulated sugar  
1/2 teaspoon vanilla  
1 large egg  
1 cup Simply Suzanne Lotsa Chocolate Granola  
3/4 cup semisweet chocolate chips (4 1/2 ounces)  
2 tablespoons of cocoa power

### Directions:

1. Put oven racks in upper and lower thirds of oven and preheat oven to 375°F.
2. Whisk together flour, baking soda, and salt in a small bowl. Beat together butter, sugars, and vanilla in a medium bowl with an electric mixer at high speed until pale and fluffy, about 3 minutes, then beat in egg until combined well. Reduce speed to low, then add flour mixture and mix until just combined.
3. Stir in cocoa power, granola and chocolate chips.
4. Drop 18 mounds (about 2 level tablespoons per mound) of batter about 2 inches apart onto 2 ungreased large baking sheets, then pat each mound into a 2 1/2-inch round.
5. Bake cookies, switching position of sheets halfway through baking, until pale golden, about 14 minutes. Cool on sheets 1 minute, then transfer to racks to cool completely.

**Prep Time:** 15 minutes

**Total Time:** 30 minutes

**Servings:** 2 dozen cookies