

Russell Stover®

# Russell Stover No Sugar Added Chocolate Chip Cookies

The best Sugar Free Recipe for those of us who love and want our chocolate chip cookies but not all the sugar.

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## INGREDIENTS

- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup unsalted butter, softened
- 2/3 cup of brown sugar alternative for baking
- 1/4 cup of granulated sugar alternative blend for baking
- 2 large eggs
- 1 tablespoon pure vanilla extract
- 1 (8-ounce) package [Russell Stover No Sugar Added Semi-Sweet Style Baking Chips](#)
- 2/3 cup chopped nuts, optional

## INSTRUCTIONS

Makes 28-36 cookies

- Preheat oven to 375°F (190°C). Line a baking sheet with a silicone baking mat or parchment paper.
- In a small bowl, whisk together flour, baking soda and salt. Set aside.
- Using an electric mixer set at medium-high speed, beat together butter and sugars until creamy, about 2 minutes.
- Mix in eggs, one at a time, beating well after each addition.
- Beat in the vanilla.
- Beat in the flour mixture.
- Stir in chocolate baking chips and nuts (optional)
- Using a tablespoon, drop dough onto the prepared cookie sheets.
- Bake the cookies for 8 to 10 minutes.
- Remove the cookies from the oven and allow cookies to cool for 2 minutes. Move to wire rack to cool completely.

**NOTE:** The cookie dough can be made ahead and refrigerated for up to 3 days.