

Jenny's Chocolate Chip Pizza

I admit this is just a really big cookie, but it's more fun to eat it pizza-style. My recipe has the least amount of butter possible and some whole grain flour for extra fiber. And I always use toasted walnuts in my baking for better flavor (see my video) but that's optional. This is a great idea for kids' parties and grownups will be glad to have a healthier version of everyone's favorite cookie. Cool before cutting.

3/4 cup all purpose flour
1/2 cup whole grain pastry flour
1/2 teaspoon baking soda
1/4 teaspoon salt

1/4 cup butter, softened
1/4 cup canola oil
1/3 cup white sugar
1/3 cup brown sugar
1 egg
1/2 teaspoon vanilla

1/2 cup chocolate chips
1/2 cup chopped walnuts

1. Preheat oven to 375°.
2. Grease a 12-inch round baking pan (even non-stick).
3. Sift flours, baking soda & salt onto wax paper or into a bowl.
4. Beat butter and oil to combine and slowly beat in sugars.
5. Add egg and continue beating until thick. (1-2 minutes)
6. Stir in vanilla.
7. Stir flour mixture into butter mixture.
8. Spread dough onto baking sheet using back of a spoon or spatula. Irregular edges are fine – it will spread while baking.
9. Top with chocolate chips and nuts.
10. Bake 9 to 10 minutes. Cool and slice into wedges.