



## Sweet Potato Chocolate Chip Cookies

*The next time you bake sweet potatoes, be sure to bake an extra one so you can whip up a batch of these fabulous cookies from Sharon.*

- $\frac{3}{4}$  Cup mashed, cooked sweet potato (1 medium potato)
- 1 Cup butter, softened (2 sticks)
- 2 eggs
- $\frac{3}{4}$  Cup sugar
- $\frac{3}{4}$  Cup packed brown sugar
- 1 tsp. PURE VANILLA EXTRACT
- $\frac{1}{2}$  tsp. LEMON EXTRACT
- 2 Cups all-purpose flour
- 1 tsp. baking soda
- 1 tsp. baking powder
- dash salt
- $\frac{1}{4}$  tsp. PENZEYS CINNAMON
- 1 Cup semisweet chocolate chips
- 1 Cup chopped walnuts, optional

Preheat oven to 300°. In a large bowl, cream together the cooked sweet potato, butter, eggs, sugars and EXTRACTS. In a separate bowl, combine the flour, baking soda, baking powder, salt and CINNAMON. Gradually add the dry ingredients to the sweet potato mixture and beat until blended. Fold in the chocolate chips and walnuts, if using. Drop by the teaspoonful onto ungreased baking sheets and bake at 300° for about 25 minutes, until firm in the middle

**Prep. time:** 10 minutes plus potato baking time

**Baking time:** 25 minutes

**Yield:** 4 dozen cookies

**Nutritional Information:** Servings 24; Serving Size 2 cookies (49g); Calories 200; Calories from fat 90; Total fat 10g; Cholesterol 35mg; Sodium 180mg; Carbohydrate 26g; Dietary Fiber <1g; Sugars 17g; Protein 2g.

Sharon and Larry helped save the building now used as the Walnut Way Community Center.

