



CHOCOLATE CHIP SAPAL COOKIES

Ingredients:

2/3 cup sifted all purpose flour
1 teaspoon cinnamon
1/8 teaspoon nutmeg
1/2 teaspoon baking soda
1/2 cup margarine
1/2 cup granulated sugar
1/4 cup firmly packed brown sugar
1 piece egg
1 teaspoon vanilla
1 cup chocolate chips
1 cup toasted sapal

Procedure:

1. Sift together flour, cinnamon, nutmeg and baking soda. Set aside.
2. Cream shortening, sugar, egg and vanilla until smooth and well-blended. Blend in dry ingredients, stir in chocolate chips and sepal.
3. Drop by teaspoonful, 2 inches apart, into greased baking sheets.
4. Bake in preheated oven at 350oF for 10 to 15 minutes or until cookies are lightly browned.

Yield: 3 dozen cookies

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