

NO CHOCOLATE

CAFFEINE-FREE

## Carob Fudge Cookies

- ½ C Butter | Unsalted (Softened)
- 2 C Sugar (Granulated)
- 4 Lg Eggs (Beaten)
- 2 t Vanilla (Extract)
- ¾ C Carob Powder
- 2 C Flour (APF)
- 2 t Baking Powder
- ¼ t Salt
- ½ C Baking Chips (White Choc)



3 dozen

Pat's Snow Top Cookies | ChatfieldsBrand.com (Adapted)

Circa 2020

1. In mixer bowl, whip Butter & Sugar, add Eggs & Vanilla. Slowly add Carob Powder to batter.
2. In another bowl, combine Flour, Baking Powder, Salt.
3. Slowly add Flour mixture (above) to batter.
4. Scoop into plastic bowl w/cover & **refrigerate** (optional).
5. Line cookies sheets with Parchment Paper.
6. Preheat oven **350 F**.
7. Using 1½ T scoop, roll into balls, and then into Cinnamon & Sugar mix. Top w/Baking Chips. Place 2" apart.
8. Bake **13-15'**. Cool **15'**. Move to cooling rack.

*Option: Dust w/Confectioners Sugar (after baking).*

