

Chocolate Chip Cookies

Ingredient	Control		WPC 80		Permeate	
	U.S.	Metric	U.S.	Metric	U.S.	Metric
Brown sugar	2 oz	55 g	2 oz	55 g	2 oz	55 g
White sugar	8 oz	230 g	8 oz	230 g	4 oz	110 g
Permeate	-	-	-	-	4 oz	120 g
Butter or shortening	8 oz	225 g	8 oz	225 g	8 oz	225 g
Eggs	2 eggs	2 eggs	-	-	2 eggs	2 eggs
WPC 80	-	-	0.5 oz	15 g	-	-
Water	-	-	2 oz	30 g	-	-
Baking soda	½ tsp	3 g	½ tsp	3 g	½ tsp	3 g
Salt	¼ tsp	2 g	¼ tsp	2 g	-	-
Flour	8 oz	225 g	8 oz	225 g	8 oz	225 g
Chocolate chips	8 oz	225 g	8 oz	225 g	8 oz	225 g

Preparation:

1. Soften butter lightly in microwave (no need with shortening.) Cream with sugars and eggs. Add soda and salt. Mix in flour in two batches, scraping sides of bowl thoroughly. Add chocolate chips and mix very briefly.
2. Bake at 350°F (175°C) until just firm in the center.

Yield: 38, 30g cookies

Type of substitution	Eggs	Sugar	Savings
WPC 80 for Eggs	0.5 oz (15g) WPC 80 plus 2 oz (30g) water		14 ¢ per recipe
Permeate for white sugar		Replace 120g of white sugar with 120g permeate. Remove salt from recipe.	No savings, but interesting texture.

Note: Hydrate WPC 80 by mixing the powder with 1/4 the water and letting hydrate 15 minutes. Then add rest of water. Water content has been reduced to prevent cookie spread and to get a cookie similar in texture.