



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: **Black Eye Peas**

Black Eye Pea Chocolate Chip Cookies

Ingredients:

1 cup cooked black eye peas, drained ½ cup oats

2 ½ cups all-purpose flour

1 tsp. baking soda

½ tsp. salt

½ cup butter

½ cup shortening

1 cup packed brown sugar

½ cup granulated sugar

2 eggs

1 ½ tsp. vanilla

1 12 oz. pkg. mini semi-sweet chocolate chips

Directions:

Preheat your oven to 350F.

In a blender or food processor puree the black eye peas and oats. Set aside.

In a large mixing bowl, combine the flour, soda, and salt until well combined. In an

electric mixing bowl, beat butter and shortening on medium speed for 30 seconds.

Add sugars and beat till fluffy. Add eggs, black eye pea puree, and vanilla. Beat until just combined, about 20 seconds. Add dry ingredients to beaten mixture, beating for another full minute. Do not over mix. Stir in mini chocolate chips. Evenly portion out dough onto a parchment lined sheet tray. Bake cookies for 8-10 min. Rotate halfway through baking. Don't bake beyond the 10 minutes. The cookies may look too soft but take them out of the oven and let them sit on the sheet tray until completely cooled.