

# Choco Chirpies

**course** Breakfast, Dessert, Snack

**insect ingredient** Cricket Flour Recipes

## Servings

36 COOKIES

## Prep Time

15 MIN

## Cook Time

8 MIN

## Ingredients

- 1/2 cup cricket flour
- 1 3/4 cups all purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup butter softened, 2 sticks
- 3/4 cup granulated sugar
- 3/4 cup packed brown sugar
- 1 teaspoon vanilla
- 2 eggs
- 12- oz. pkg. semi-sweet chocolate morsels

## Instructions

1. PREHEAT oven to 375° F.

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2. Whisk flour, cricket flour, baking soda and salt in small bowl.

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3. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy.

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4. Add eggs, one at a time, beating well after each addition.

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5. Gradually mix in dry ingredients.

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6. Stir in morsels. Drop by rounded tablespoon onto ungreased baking sheets.

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7. BAKE for 8 - 9 minutes or until golden brown.

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8. Allow cookies to cool on sheet for about 30 seconds, then transfer to a wire rack to finish cooling.