



chocolate chip cookie pie

SERVINGS

6-8

TIME

25 minutes hands-on,
45 minutes total

INGREDIENTS

- Cooking Spray
- 2/3 cup packed dark brown sugar
- 1/4 cup oil (we used canola)
- 2 tablespoons butter, melted
- 1 teaspoon vanilla extract
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 2 large egg whites
- 1 cup all-purpose flour
- 1 cup oats
- 1/3 cup semi-sweet chocolate chips

DIRECTIONS

- Preheat oven to 350°F degrees.
- Separate eggs whites from yolks.
- In a medium sized bowl, add brown sugar, oil, butter, vanilla extract, salt, baking soda, and egg whites; stir with a spatula until well combined. Then add flour and oats and stir with a spatula until just combined. Add chocolate chips and stir.
- Scrape batter into a 9 inch pie plate coated with cooking spray or butter. Spread to edges using a spatula. Bake for 15-18 minutes or until just browned. Cool on a wire rack. Cut into wedges.

EQUIPMENT

- Pie plate
- 2 small bowls + whisk or fork
- Large bowl + spatula
- Liquid and dry measuring cups and measuring spoons

TIPS TO INVOLVE THE KIDS

- Wash your hands!
- Designate an area to get a bit messy. Take all ingredients and equipment out ahead of time.
- If appropriate, help your child separate the eggs.
- Have your child measure out the ingredients, put them in the bowl, and stir.
- Have your child spread the batter into the pie plate.

EXTRA!

- Make some whipped cream to top the pie. Combine ½ cup cold heavy cream, 2 teaspoons sugar, and ½ teaspoon vanilla. Use a hand-mixer to whip into desired consistency. Alternately, combine ingredients in a jar with a tight fitting lid. Shake until it turns into whipped cream.

