Chewy Chocolate Chip Barley Cookies Adapted by OSU FIC from "Dinner with Julie" blog

http://dinnerwithjulie.com/2013/04/16/barley-chocolate-chip-cookies/



34 c unsalted butter
1 c brown sugar
14 c granulated sugar
1 large egg
2 tsp vanilla
2 c barley flour
1 tsp baking soda
1/2 tsp salt
8 oz semi-sweet chocolate chips

- Preheat the oven to 350 degrees F
- Cream together the butter and both sugars. After scraping the sides of the bowl with a rubber spatula, beat in the egg and vanilla. Scrape the bowl again.
- Sift together the dry ingredients, and slowly incorporate into the wet ingredients
- Fold in chocolate chips
- Scoop cookies onto a baking sheet lined with parchment paper (I used a #40 ice cream/cookie scoop). And bake for about 8 minutes.
- Cool completely before enjoying.

Adaptations:

- Replace semi-sweet chips with dark chocolate chips/chunks. Reduce the amount by half as the dark chocolate will spread more during baking
- Replace chocolate with dried cranberries and orange zest
- For something like oatmeal cookies, stir in 2 cups of rolled barley before adding the chocolate or cranberries.