



5 Easy Eggless Chocolate Chip Cookie Recipes and Cooking Tips

Make delicious, healthy snacks with these 5 Easy Eggless Chocolate Chip Cookie Recipes and Cooking Tips! You'll never want to buy eggs again after trying an eggless cookie recipe!

There are so many eggless recipes out there. Just a quick search can yield eggless brownie recipes, eggless cake recipes, eggless peanut butter cookies, eggless chocolate cookie recipes, eggless oatmeal cookie recipes and maybe eggless sugar cookie recipes! But who doesn't love the taste and smell of fresh-baked chocolate chip cookies. Eggless chocolate chip cookies recipes are a fantastic healthy option.

Who knew that eggless baking can be so easy!

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Ingredients

4 1/4 cups Rice Krispies cereal

1 3/4 cups all-purpose flour

1 teaspoon baking soda

3/4 teaspoon salt

1 cup butter, softened

3/4 cup white sugar

3/4 cup light brown sugar

1 fresh bananas, mashed

1 teaspoon vanilla extract

1 (12-ounce) bag semisweet chocolate chips

Instructions

1. Preheat oven to 350 degrees F.
2. Process cereal in a food processor or blender to a fine powder.
3. Measure out 1 cup of the powder and combine it with the flour, baking soda and salt; set aside.
4. In a large bowl, cream together the butter, white sugar and brown sugar until smooth.
5. Beat bananas and then stir in the vanilla.
6. Gradually blend in the dry ingredients.
7. Stir in the chocolate chips.
8. Drop by rounded spoonfuls onto a cookie sheet.
9. Bake for about 10 minutes, or until the edges are slightly brown and the centers of the cookies are lightly tanned.
10. Allow cookies to cool on baking sheet for 2 minutes before removing to a wire rack to cool completely.
11. To keep cookies from getting too brown on the bottom place the cookie sheet with the raw cookie dough on it on top of another empty cookie sheet before placing the cookies in the oven.
12. The extra cookie sheet helps keep the cookies from getting too brown on the bottoms.

More Great Recipes: [Gluten-Free and Egg-free Chocolate Chip Cookies](#) - Gluten and egg free recipes are great for anyone who is concerned about fat or cholesterol.

[Quick & Easy Chocolate Chip Cookies](#) - [Quick & Easy Chocolate Chip Cookies](#) - Your family will go crazy for Quick and

easy eggless chocolate chip cookie recipes! Ditch eggs and try this yogurt chocolate chip cookies recipe.

No-Egg Chocolate Chip Cookies - If you've ever wondered how to bake eggless chocolate chip cookies, this recipe can help you take the first steps.

Perfectly Chocolate Chocolate Chip Cookies - Eggless food recipes possess great alternatives to fatty ingredients.

Eggless Cooking Tips: Each of these can easily be turned in to a vegan chocolate chip cookie recipe by switching out ingredients like milk and margarine.

Some great substitutes for one egg - 1/2 mashed banana, 1/3 cup of applesauce, 1/4 cup of soy yogurt.

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