

Chocolate Chunk

OLIVE OIL COOKIES RECIPE

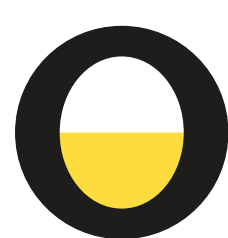
You can never go wrong with a good old chocolate chip cookie, but ours has a secret! These chocolate chip cookies use EVOO from Spain for the richest flavor and thick and chewy texture!

INGREDIENTS FOR 24 COOKIES

- 2 cups all-purpose flour.
- 1 teaspoon baking soda.
- 1/2 teaspoon kosher salt.
- 1 large egg.
- 1 tablespoon vanilla extract.
- 1/2 cup granulated or coconut sugar.
- 1 cup dark brown sugar, packed.
- 2/3 cup EVOO from Spain.
- 6 ounces dark chocolate, chopped.
- Flaky sea salt.

STEP BY STEP

1. In a medium bowl, combine the flour, baking soda, and kosher salt.
2. In a stand mixer fitted with a paddle attachment (or with a handheld mixer), beat together the egg, vanilla, and granulated/coconut sugar at medium-high speed until sugar is dissolved, about 1 minute. Add the brown sugar and extra virgin olive oil from Spain and beat two minutes until glossy.
3. Switch to low speed and add in the flour mixture until it is just incorporated. Finish mixing with spatula until a dough comes together. Then gently fold in chocolate chunks.
4. Place the dough in a covered container and allow it to rest in the refrigerator for 30 minutes.
5. When ready to bake, preheat the oven to 350°F.
6. Line a baking sheet with parchment paper. Use a medium cookie scoop (size 40) or spoon out 1 1/2 tablespoons of dough for each cookie. Leave plenty of room in between the cookies: about 9 cookies fit on a baking sheet. Sprinkle each cookie lightly with flaky sea salt.
7. Bake 9 to 11 minutes until the tops are lightly browned, but not dried out. Allow to cool on the baking sheet for 5 minutes, then transfer to a cooling rack.



OLIVE OILS
FROM SPAIN

A recipe prepared in collaboration with A Couple Cooks.
"Sonja and Alex Overhiser are the author and photographer behind A Couple Cooks, an award winning food blog known for its fresh recipes and clean, bright photography. They are authors of the cookbook Pretty Simple Cooking, named a best vegetarian cookbook by Epicurious and Food & Wine.
For more, visit www.acouplecooks.com."