



Chocolate Sin Cookie

SERVES 36 TO 42



Some days are just chocolate days. Other days are DARK Chocolate days. On those days, this cookie is for you!

INGREDIENTS

½ cup..... pure olive oil
1½ cups granulated sugar
3 large eggs, beaten
3 Tablespoons milk
2 teaspoons pure vanilla extract
½ cup..... unsweetened cocoa
(Dutch milled is best)
2½ cups flour
2 teaspoons baking powder
¾ teaspoon..... salt
¾ cups granulated sugar
24..... chocolate chunks
(use your favorite)

PREPARATION

1. Preheat oven to 375°F. Lightly coat large cookie sheets with olive oil cooking spray.
2. In mixer bowl add olive oil, sugar, eggs, and milk. Mix until well blended.
3. Add vanilla and cocoa. Blend until smooth.
4. Add flour, baking powder, and salt. Mix until well blended.
5. Drop by teaspoonfuls or by small size cookie scoop into powdered sugar and roll until coated. Place 3 per row (these cookies spread).
6. Bake for 7~10 minutes. Remove from oven and press a chunk of chocolate into the center of each cookie. Cool on wire racks and dive in!!!

TIME SAVING TIDBIT: *To save time, when baking cookies, double the batch and bake half. Store the second batch in the freezer so that you have dough on hand to thaw and quickly bake for a housewarming, a friend who is feeling down, or for someone who just neeeeeeds some “Chocolate Sin Cookies”.*

