

# OLIVE OIL

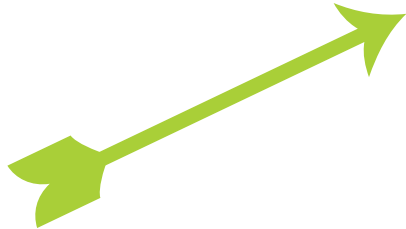
## chocolate chip cookies

Recipe adapted from Slice of Feist via Crepes of Wrath

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### INGREDIENTS:

- 2 1/4 cups all-purpose flour
- 1 1/2 t kosher salt
- 1 t baking soda
- 1/4 cup extra virgin olive oil
- 1 t vanilla extract
- 3/4 cup granulated sugar
- 3/4 cup brown sugar, packed
- 2 eggs
- 1-2 T milk, optional
- 1 heaping cup semi-sweet chocolate chips



### DIRECTIONS:

- 1.** Preheat your oven to 375F. Line a few baking sheets with parchment paper.
- 2.** Whisk together the flour, salt, and baking soda. Using an electric mixer, beat together the olive oil, vanilla, and sugars until it looks like wet sand. Add the eggs one at a time and beat until mixed in completely. With the mixer on low beat in the flour mixture gradually until just mixed. Add a tablespoon or two of milk if the batter is too dry. If the batter is too wet, add flour a tablespoon at a time until handle-able. Stir in the chocolate chips.
- 3.** Using a spoon scoop mounds onto the prepared baking sheets. Bake for 9-11 minutes or until the edges are just starting to turn golden. Transfer to a wire rack to cool. Eat at least 4 since these are healthy, butter-less cookies.