

Extra Virgin Olive Oil & Sea Salt, Chocolate Chip Cookies

An American classic, enjoy these before, during and after the game! Make ahead, using olive oil instead of butter for a chocolatey, chewy, crunchy cookie. A sprinkle of flakey sea salt adds a delicious touch. 1 cookie won't be enough. Makes approx. 18 cookies.

Simple Ingredients

- 1/3 cup Villa Graziella Organic Extra Virgin Olive Oil
- 1 large egg, room temperature, if possible organic
- 1 1/2 cups all-purpose flour
- 3/4 cup packed light or dark brown sugar, if possible organic
- 1/4 cup granulated sugar, if possible organic
- 1 cup bittersweet, semi-sweet or milk chocolate chips
- 1/2 cup coarsely chopped pecans or walnuts (optional)
- 3 tbsp. unsalted butter, room temperature
- 1 tsp. vanilla extract
- 1/2 tsp. baking powder
- 1/2 tsp. baking soda
- 1/2 tsp. sea salt

Easy Directions

1. In a large bowl, mix the flour, baking powder, baking soda and salt, set aside.
2. In another large bowl add the olive oil, butter, brown and granulated sugar. Mix with a stand or hand mixer on a medium speed until combined, about 3 minutes. Once homogenous, reduce speed to low then add the egg and vanilla extract and mix to thoroughly combine.
3. Add the dry ingredients to the bowl of wet ingredients and mix on a low speed until combined. Then add the chocolate chips and nuts if using, mixing a few seconds.
4. Remove the bowl for the stand mixer or stop using the hand mixer and continue to mix with a wooden spoon or sturdy spatula.
5. Preheat oven to 350°F and set the oven rack to the center position.
6. With your hands, shape the dough into 18 balls-approx. 2 heaping tablespoons.
7. Place 9 balls on a parchment lined baking sheet and repeat process with another baking sheet.
8. Bake for 10-15 minutes until the cookies brown and crisp around the edges.
9. Remove from the oven, sprinkle with sea salt flakes and transfer to a cooling rack.
10. Serve & enjoy!

Helpful Hints

- Cookies will have slight cracks on top and become crunchier as they cool.
- Store in between wax or parchment paper in an airtight container, at room temperature for up to 3 days.
- Freeze dough balls in a sealed freezer bag up to 1 month. They can be baked frozen