

DOUBLE CHOCOLATE COOKIES

RICH AND DELICIOUS

NOTES

- You can use an egg substitute (ie flax seed egg) or leave it out altogether
- Feel free to add more interesting flavours to the batter – some peppermint or orange extract goes great with this dark chocolate
- Spice things up by adding a touch of cayenne pepper

INGREDIENTS

- 1 Medium Avocado – peeled and pitted
- 1/2 Cup (110 g) Brown sugar (recipe here)
- 1 Large Egg
- 1/2 Cup (60 g) Natural cocoa powder
- 1 tsp Baking Soda
- 50 g Dark Chocolate – chopped into rough chunks

DIRECTIONS

1. Preheat oven to 350°F
2. Line a baking sheet with Silpat (silicone baking mat) or parchment paper
3. Combine all ingredients – except chopped dark chocolate – in food processor
4. Process until smooth
5. Fold in chopped dark chocolate
6. Use a spoon or cookie scoop to drop cookie dough onto prepared baking sheet
7. Use the flat side of a spoon (I just use my fingers) to smooth out cookie dough and flatten them a bit
8. Bake for 12-14 minutes – cookies are done when they no longer stick to the baking sheet
9. Allow to cool on the sheet for a couple of minute before removing and placing on a cooling rack to cool
10. Allow to cool completely

