

Orange & Dark Chocolate Olive Oil Cookies



Ingredients

Grated zest of one medium orange

1 cup sugar

1 teaspoon baking Soda

1 Tablespoon hot brewed coffee (or hot water)

¼ cup Crave Blood Orange Olive Oil

2 room temperature eggs

¾ cup all-purpose flour

¾ cup unsweetened cocoa powder

¼ teaspoon salt

1 teaspoon pure vanilla extract

2 cups bittersweet (or semi-sweet) chocolate chips

Sea salt; for garnish

Instructions

In a medium bowl, mix flour, cocoa, and salt, set aside. Mix soda into coffee until dissolved; set aside.

In a stand mixer, beat olive oil, orange zest and sugar with paddle attachment on med-high speed until combined. Combine the baking soda and hot coffee. Add eggs, one at a time, beating for about one minute after each addition. Add dry ingredients and beat on medium-low speed until dough thickens (it should have the consistency of a loose brownie batter).

Add baking soda-coffee mixture and vanilla extract. Beat on med-high speed until combined. Stir in chocolate chips on low speed.

Cover bowl and refrigerate for at least three hours (or overnight).

Preheat oven to 350 F. Line baking sheets with parchment paper.

For each cookie, measure out a heaping tablespoonful of dough. Arrange cookies on prepared sheet, allowing for about 2-inches of space between each one. Sprinkle with sea salt.

Bake 10-12 minutes or until edges are set. (Note: it's difficult to tell when the cookies are ready.) Remove sheets from oven and cool completely before transferring cookies to cooling rack.