

OVĀVO

AVOCADO CHOCOLATE CHIP COOKIES

These are everything a chocolate chip cookie should be. Crispy & chewy. Doughy yet fully baked. Buttery & sweet, with the added goodness of avocado.

INGREDIENTS

1 cup softened butter
1 cup white sugar
1 cup brown sugar packed
2 tsp pure vanilla extract
2 large eggs
3 cups all-purpose flour
1 tsp baking soda
½ tsp baking powder
1 tsp sea salt
2 cups chocolate chips
(or chunks, or chopped chocolate)
1-2 tbsp OVĀVO avocado powder

RECIPE

1. Preheat oven to 190 deg C. Line a baking pan with baking paper and set aside.
2. In a separate bowl mix flour, baking soda, salt, baking powder. Set aside.
3. Cream together butter and sugars until combined.
4. Beat in eggs and vanilla until fluffy.
5. Mix in the dry ingredients, along with OVĀVO avocado powder until combined.
6. Add chocolate chips and mix well.
7. Roll 2-3 tbsp of dough (depending on how large you like your cookies) into balls and place them evenly spaced onto baking pan.
8. Bake for approximately 8-10 minutes, removing when they are just barely starting to turn brown (do not overcook).
9. Let them sit on the baking pan for a few minutes before removing to cooling rack.

 **PREP/COOK TIME** 30 MINS

 **SERVINGS** 36 COOKIES