



COCOA COOKIES

Makes about 2 dozen.

These cookies are irresistible and truly easy.

INGREDIENTS

- ½ cup unbleached all-purpose flour
- 1/3 cup light brown sugar
- ¼ cup unsweetened imported cocoa powder
- ¼ teaspoon baking powder
- 2 tablespoons extra-virgin olive oil
- ½ cup semi sweet mini chocolate chips
- 1 large egg, lightly beaten
- ½ teaspoon vanilla extract
- ¼ cup confectioner's sugar, for dusting

PREPARATION

1. Preheat the oven to 350F.
2. Line a cookie sheet with parchment paper.
3. In a medium bowl combine the flour, brown sugar, cocoa powder and baking powder using a wooden spoon. Add the olive oil, chocolate chips, egg and vanilla and continue combining with the spoon until a soft dough is formed.
4. Place the confectioner's sugar on a sheet of wax paper.
5. Take 1 flat teaspoon of the dough and form it into a ball (the ball need not be smooth).

6. Roll the balls in the sugar and place them, a little apart, on the baking sheet.
7. Bake for 15 minutes. The cookies will crack a bit.
8. Transfer to a rack to cool.
9. I store the cookies in the refrigerator or freezer in an air-tight container with wax paper between the layers.