

## Olive Oil Chocolate Chunk Cookies

You better believe it, these beyond perfect chocolate chip cookies are made with olive oil instead of butter!

### Ingredients:

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2 cups (240g) all-purpose flour  
1 teaspoon baking soda  
1/2 teaspoon kosher salt  
1/2 cup (100g) extra virgin olive oil  
3/4 cup (175g) packed light brown sugar  
1/4 cup (50g) granulated sugar  
1 large egg, at room temperature  
1 large egg yolk, at room temperature  
1 1/2 teaspoons vanilla extract  
1 cup (150g) roughly chopped dark chocolate  
(60-80% recommended, you can also use a mix  
of multiple chocolates here too)  
Maldon flake sea salt, for topping (optional)



### Directions:

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1. In a bowl, whisk together flour, baking soda and salt and set aside.
2. In a mixing bowl or the bowl of a stand mixer fitted with the paddle attachment, mix together olive oil, brown sugar and sugar until evenly moistened. Add egg and egg yolk and beat until smooth. Mix in vanilla.
3. Dump in dry ingredients and mix on low speed until almost incorporated. Add chopped chocolate (reserve a small handful for topping, if desired), and fold with a spatula until chocolate is evenly distributed throughout.
4. Cover tightly with plastic wrap and chill for at least 2 hours or overnight.
5. Preheat oven to 350 degrees F. Line a heavyweight baking sheet with parchment paper.
6. Scoop dough into balls (I use a medium #40 cookie scoop which is just under 2 tablespoons of dough). Roll into smooth balls and arrange on parchment-lined baking sheet, leaving at least 2 inches of space between cookies. If desired, press a few chunks of chocolate into the top of each dough ball for a prettier baked cookie. Sprinkle with flake sea salt. At this point you can also freeze the dough balls to bake later (freeze overnight on the cookie sheet, then transfer to a bag or airtight container to store for up to 1 month).

7. Bake for 9 to 11 minutes or until tops are puffed and edges are golden brown. Add an additional 2 minutes of bake time if baking dough directly from frozen. Let cool on cookie sheets for 15 minutes, then transfer to a wire rack to cool completely. Enjoy warm, or store in an airtight container for up to 3 days.

NOTE:

The raw dough balls can also be frozen, simply shape them and line them up on a parchment-lined baking sheet, then freeze overnight. You can bake frozen cookie dough straight from the freezer, just place the frozen balls on your cookie sheet and pop them right in the oven.