



## Bozzano Olive Ranch

*Custom Olive Oil Milling and Bottling Services*

### **CHOCOLATE CHIP COOKIES**

4 Dozen Cookies

1-1/2 cup of unbleached all purpose flour  
1-cup whole-wheat pastry flour  
1-tablespoon of salt  
1-tablespoon of baking soda  
2 eggs  
1/2-cup brown sugar, packed  
1-cup of granulated sugar  
3/4-cup California certified extra virgin olive oil  
3 tablespoons of vanilla extract (no imitation please)  
1-1/2-cup of chocolate chips or a good quality chocolate bar broken into pieces  
1/2 -cup of chopped walnuts (optional)

1. Preheat oven to 350 degrees
2. Using a small bowl, combine the flours, salt, and baking soda
3. Using a large bowl and a hand mixer, combine the eggs and sugars until light and fluffy
4. Add the extra virgin olive oil and the vanilla extract. Beat for 2 minutes.
5. Add the dry ingredients and stir until combined
6. Add the chocolate chips and the walnuts
7. Drop the dough by rounded spoonfuls onto a baking sheet, placing them about 3" apart
8. Bake for 14-16 minutes or until lightly browned
9. Cool the cookies on the pan for a couple of minutes before placing them on a cooling rack