

Chocolate Chip Cookies with Olive Oil

INGREDIENTS

- $\frac{2}{3}$ cup olive oil, any kind
- $\frac{3}{4}$ cup granulated sugar
- $\frac{3}{4}$ cup packed, dark brown sugar
- 2 large eggs
- 2 tsp vanilla extract (Madagascar if possible)
- 1 tb browned butter
- 2 $\frac{3}{4}$ cup flour
- 1 tsp baking soda
- 1 tsp salt (scant teaspoon)
- 1 cup Hershey's Special Dark chocolate chips
- 1 cup chopped nuts: walnuts, pecans, hazelnuts, almonds—your choice

PREPARATION

1. Preheat oven to 375°
2. Measure sugar into a bowl and add oil. Stir to distribute oil through the sugar. Place the tablespoon of butter in a small saucepan and cook at medium high heat until it turns an amber brown. Set aside.
3. Add eggs to oil-sugar mixture. Beat with an electric mixer on medium until eggs, sugar, and oil thicken and the mixture lightens in color. Approx 2 - 3 minutes.
4. Sprinkle baking soda over this mixture and stir to blend; add vanilla and browned butter and stir to blend again.
5. Stir flour and salt together with a fork. Add to the sugar mixture. The dough will be very stiff.
6. Add nuts and chocolate chips.
7. Cut a sixteen inch long piece of plastic wrap. Distribute the dough along one long edge, leaving two inches clear at each end. Roll wrap around dough; then roll the "plastic log" until it is round and about 2 inches in diameter. Twist wrap ends closed
8. Chill cookie batter in the freezer for at least 1 $\frac{3}{4}$ hours and then cut into $\frac{1}{2}$ - to $\frac{3}{4}$ -inch slices. Place slices on a parchment lined baking sheet (or baking sheet sprayed with oil) an inch apart. Bake 10-12 minutes until cookies are cooked the way you like them; 10 minutes for chewy cookies, 12 minutes for crispy cookies.

NOTE: dough can be frozen for a month or more.
Use a sharp knife to cut frozen slices, bake as above, allowing an extra couple of minutes for cooking time.

