

Olive-Oil Chocolate Chip Cookies

Ingredients:

- 2 cups flour
- 2/3 cups sugar
- 2 large eggs
- 1/2 cup olive oil
- 1 1/2 teaspoons vanilla extract
- chocolate chips

PREHEAT oven 325° F

PUT flour and sugar into an electric mixer bowl

PUT eggs, olive oil, and vanilla extract into a separate bowl, then whisk together



ADD wet mix to dry mix slowly until a crumbly and oily dough forms

KNEAD dough on counter

ROLL cookies (makes about 16-24 depending on size)

ROLL the tops into chocolate chips (we used big chips but miniature will work better)

BAKE for about 25 minutes or until firm to the touch. These will not brown very much.

adapted from Eat Fresh Food; Awesome Recipes for Teen Chefs by Rozanne Gold

I love this recipe because it is so easy to make! These come out not really tasting like cookies, but more like a pastry. While it is not my favorite cookie, it is definitely a healthier alternative and fun to put together!