



ELISABETTA'S CHOCOLATE CHIP AND OLIVE OIL COOKIES

Prep Time 30 minutes ~ Cooking time about 10 minutes ~ Makes 30 Cookies

Elisabetta is a Conti fan and una buonissima cuoca. Her recipe for chocolate chip cookies replaces the butter with olive oil and the result is delizioso! Look for more of Elisabetta's fantastici recipes and tips in our newsletter.

Ingredients:

1 Cup + 2 Tablespoons flour

½ Teaspoon salt

6 ½ Tablespoons **extra virgin olive oil**

¼ Cup + 2 Tablespoons light brown sugar

1 Egg

¾ Cup chopped pecans (or walnuts)

½ Teaspoon baking powder

⅛ Teaspoon or to taste hot red pepper (optional)

¼ Cup + 2 Tablespoons sugar

Beans from ½ vanilla bean (or 1 tsp good vanilla)

1 Cup coarsely chopped dark chocolate

Directions: Blend together flour, baking powder, salt and the hot red pepper. Mix the sugars, oil, and vanilla together until smooth, then add the egg and mix until it's uniform. Gradually add the flour mixture, then the chocolate and nuts. The mixture should be quite crumbly. If it seems loose, let it in the refrigerator for a few minutes. Using your hands, form the mixture into cookies and bake on a cookie sheet at 350 for about 10 minutes, cool on a wire rack. Makes about 30 cookies.

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Charlotte Capan, Conti USA

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