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Hot Chocolate Chip Cookies

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ABSTRACT

Adapted from <https://www.the-girl-who-ate-everything.com/hot-chocolate-cookies/>
Amounts for making 30 cookies, adapt as needed.

Ingredient prep

1 Acquire the following:

- 2 tablespoons coconut butter
- 0.25 cup coconut oil
- 12 tablespoons olive oil
- 1 cup white sugar
- 1 egg
- 1 teaspoon vanilla
- A dash of nutmeg
- A dash of cinnamon
- A dash of allspice
- 1.5 cups all-purpose flour
- 0.5 cups hot chocolate mix (incl. sugar)
- 1 teaspoon table salt
- 1 teaspoon baking soda
- 200g milk chocolate chips

2 Melt the coconut oil and coconut butter.



Soaking the original containers in hot water for a minute or two works well for this step.

3 Add the coconut butter, coconut oil, olive oil, vanilla, egg, nutmeg, cinnamon, and allspice to one bowl and mix well.

4 Add sugar to the same bowl while stirring until evenly mixed.

5 Add the flour, hot chocolate mix, salt, and baking soda to another bowl, and mix well.

- 6 Add the dry ingredients to the first bowl while mixing until evenly mixed.



The resulting dough may be quite crumbly. This is normal, but if there is still unmixed powder add more coconut oil.

- 7 Add chocolate chips to mix and stir in.

Baking

- 8 Preheat oven to 175°C (350°F)

- 9 Prepare baking paper on a tray.

- 10 Shape 1.5-2 tablespoons each of batter into balls and place on tray, with at least 2cm of separation between cookies.

- 11 Bake for 12 minutes.

- 12 Allow cookies to cool on tray for 2-5 minutes before serving.



Cookies may still be quite soft at this stage and will harden as they cool. Remove carefully if not serving in tray.



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