Olive Oil Chocolate Chip Cookies

Time 20 min

Ingredients

- 1/4 cup extra virgin olive oil
- 1 tsp vanilla extract
- 3/4 cup granulated sugar
- 3/4 cup brown sugar
- 2 eggs
- 1 or 2 tbsp milk
- 2 1/4 cup all-purpose flour
- 1 1/2 tsp baking soda
- 1 cup chocolate chips

Steps

1. Preheat the oven to 375 degrees F.
2. Combine sugars, vanilla, and olive oil. Beat in the eggs one a time.
3. Combine the flour, baking soda, and salt in a medium bowl.
4. Gradually beat the flour mixture into the liquids, then add in a tablespoon of milk to make the dough a bit firmer, maybe another tablespoon if you need it/if you feel the dough is too sticky/dry.
5. Roll the dough into balls with your hands and place on a greased and/or lined baking sheet and bake for 10-12 minutes, until lightly golden and set. These overbake quickly, so it’s better to take them out a bit early if you’re unsure. Allow to cool for a bit on the baking sheet, then move to another surface to finish cooling.

Notes

These hold their shape well and most people can’t guess the secret ingredient.