

Double Chocolate Chip Cookies - S

Double chocolate goodness! What can be better? These chocolatey, sweet treats will be a hit with the entire family! They can be whipped up in a jiffy and will put a cookie smile on every face.

Makes 12 Cookies

INGREDIENTS:

- 1 1/4 cups TH Cookie Mix
- 4 Tbs softened or melted butter (for dairy-free use 4 Tbs coconut oil and a pinch of TH Mineral Salt)
- 1 egg, beaten
- 1 tsp TH Natural Burst Chocolate Extract
- 3 Tbs cocoa powder
- 1/3 cup on-plan chocolate chips

DIRECTIONS:

- 1. Preheat oven to 350°F.
- 2. Whisk together butter (or coconut oil and a pinch of salt for DF) and the egg with chocolate extract.
- 3. Add Cookie Mix and cocoa powder and stir well. Fold in chocolate chips.
- 4. Drop by rounded tablespoons onto a parchment-lined cookie sheet or silicone cookie mat and roll the dough into balls. Flatten slightly with your hand or small piece of parchment paper.
- 5. Bake at 350°F for 8-12 minutes.

A TRIM HEALTHY EXPERIENCE