



Avocado Chocolate Chip Cookies

from Absolutely Avocados cookbook

INGREDIENTS

- 1 avocado (4 1/2 ounces)
- 1/2 cup (1 stick) butter, at room temp
- 1 1/2 cups dark brown sugar
- 2 large eggs, at room temp
- 2 tbs vanilla extract
- 2 cups all-purpose flour
- 1 tsp baking soda
- 1 tsp coarse salt
- 1/2 tsp baking powder
- 1 1/2 cups old-fashioned rolled oats
- 1 3/4 cups chocolate chips

DIRECTIONS

- 1) Cut avocado in half lengthwise. Remove pit from avocado, and avocado from skin. Place avocado flesh in a large bowl or mixer along with butter and brown sugar.
- 2) Cream together avocado, butter, and sugar until fluffy (about 3 minutes).
- 3) Add eggs one at a time, followed by vanilla extract, scraping down the sides of the bowl as needed.
- 4) Add flour, baking soda, salt, and baking powder. Slowly combine, making sure not to overmix.
- 5) Add oats and chocolate chips. Combine.
- 6) Refrigerate the dough for 1 hour.



Prep Time: 1 hour, 10 minutes

(includes chilling time)

Cook Time: 18-20 minutes per batch

Total Time: 2 hours, 10 minutes

Serves: 18 (3 dozen cookies)

- 7) Preheat the oven to 325°F. Line a baking sheet with parchment paper.
- 8) With wet hands, roll out 2 tbs of dough into a ball. Repeat this with all the dough.
- 9) Flatten the balls with the palm of your hand to make 2 1/2 inch disks.
- 10) Arrange the disks on the baking sheet.
- 11) Place sheet in the oven and bake for 18-20 minutes, or until golden brown on the edges.
- 12) Remove from oven and let cool.
- 13) Repeat this process with remaining cookie disks.