

Double Chocolate Chews

Makes 34 cookies

Preheat oven to 350 degrees. Grease two baking sheets.

3/4 cup **mini chocolate chips**, dark or semi-sweet Combine in a small saucepan over low heat, stirring constantly until melted.

3 Tbsp **vegetable oil or coconut oil** Transfer to a large bowl and allow to cool 5 minutes.

2 1/3 cup **whole wheat pastry flour** Meanwhile, combine in a medium bowl and set aside.
(or white whole wheat flour or gluten-free flour)

1/3 cup **unsweetened cocoa powder**

2 1/4 tsp **baking powder** (aluminum-free)

1/8 tsp **salt**

1 cup **brown sugar**, firmly packed Add to cooled melted chocolate and stir well.
(or coconut or date sugar)

3 Tbsp **pure maple syrup**

2 tsp **vanilla extract**

2 **eggs**

1/4 cup **mini chocolate chips**, dark or semi-sweet Add the flour mixture gradually to the chocolate mixture and stir well.
(The combined mixture will seem too dry, but do not worry and keep stirring until the flour mixture is incorporated.)

Add mini chocolate chips and stir.

Using a tablespoon amount, squeeze and shape into balls and then flatten, placing on the baking sheets, 2 inches apart. Bake 8 minutes. Allow to cool 2 minutes before removing to a wire rack. Enjoy!

QUICK TIP: Need another chocolate fix? Check out the Raw Brownie Parfait at EatRealAmerica.com.

Nutrition Information for 1 cookie:

Calories: 90 • Fat: 3.5 g • Sat Fat: 1.3 g • Chol: 11 mg • Fiber: 1.5 g • Protein: 2 g • Total Carb: 15 g • Sugars: 8 g • Sodium: 40 mg