



OVERRIPE AVOCADO
DOUBLE CHOCOLATE COOKIES

KitchenAid®



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INGREDIENTS

6 tablespoons unsalted butter, room temperature	½ teaspoon baking powder
½ overripe avocado	½ teaspoon baking soda
1 cup granulated sugar	½ teaspoon fine sea salt
1 large egg	½ cup semi-sweet chocolate chunks or chips
1 teaspoon pure vanilla extract	½ cup toasted chopped walnuts, optional
1½ cups all-purpose flour	Flaky sea salt, for topping (optional)
⅓ cup unsweetened cocoa powder	

SCRAP: OVERRIPE AVOCADO

DIRECTIONS

In the bowl of your KitchenAid® Stand Mixer fitted with flat beater, beat the butter and avocado on speed 4 for about 1 minute. Attach the Sifter+Scale attachment to the power hub (no need to attach the sifter yet). Weigh and add the sugar to the butter mixture. Beat on speed 4 until fluffy and light, about 3 minutes. Add the egg and vanilla and continue to beat for another minute.

Attach the sifter to the scale of your Sifter+Scale attachment. On speed 2, weigh and sift the flour, cocoa powder, baking powder, baking soda and salt into the mixer. Continue to beat on speed 4 for another few minutes. Remove the sifter. Weigh and mix in the chocolate chunks and walnuts (if using).

Refrigerate dough for about 30 minutes.

Heat oven to 350° F.

Line two baking sheets with parchment paper. Scoop or roll dough into 24 balls and place onto baking sheets. Using the heel of your hand or the back of a spoon, gently press down on cookies to flatten; they don't spread very much during baking. Sprinkle with flaky salt (if using). Bake for about 10-12 minutes until just set (don't overbake).

MAKES 24 COOKIES