

Chocolate Breakfast Cookies



DIRECTIONS

- In a large bowl, place eggs and sugar.
- Blend well with handheld mixer.
- Add milk, oil, cocoa and baking powder.
- Mix well until fully blended.
- Add half of the flour, a little at a time.
- Gently add chocolate chips.
- This last step is done by hand, with a fork.
- Add the remaining flour, a little at a time, while stirring with a fork.
- Cookie dough should be shiny and playdough consistency.
- Rest dough in fridge for 30 minutes, covered with plastic film.
- Meanwhile, line a cookie sheet with parchment paper.
- Also, prepare a bowl with white sugar sprinkles and a small glass with milk and pastry brush.
- Preheat oven to 375.
- Remove dough from fridge.
- Pinch a walnut-sized piece of dough and roll in your palm.

Continued on p2

INGREDIENTS

- 2 eggs
- 3/4 cup sugar
- 2 Oz milk, plus more for brushing tops
- 3.5 Oz vegetable oil
- 4 tsp baking powder
- 3 1/2 cups flour
- 4 tbsp cocoa powder
- 1/2 cup chocolate chips
- White sugar sprinkles, as needed to decorate tops



NONNA'S TIPS

- Make sure to make these cookies big enough to dunk. If you make them too small, they will dry up and not be the right consistency.
- I use Ghirardelli's cocoa powder for a richer flavor.
- I usually bake a double batch of these cookies in order to have some for the freezer. In fact, they freeze well but make sure to wrap them well and place in Tupperware to keep them fresh.

DIRECTIONS (CONT.)

- Slightly flatten ball of dough and place on lined cookie sheet.
- Repeat until all dough is gone.
- Note: If you need to bake in two batches, keep dough in the fridge until ready.
- Gently brush cookie tops with milk.
- Sprinkle with white sugar sprinkles.
- Bake in hot oven for about 20 minutes.
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- Makes approximately 24 cookies.

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