



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 ¼ 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.