

[DRAFT]

Recipe for Golden Age Cookies
by Valerie Beck

Thick, Chewy Organic Oatmeal Salted Craft Chocolate Chip Cookies, with or without Cacao Nibs

SERVINGS: 16 COOKIES

INGREDIENTS: ALL ORGANIC

1/2 cup (4 ounces or 115 grams) unsalted butter, softened
1/2 cup (100 grams) organic cane sugar, not heaped or packed
1 large egg
3/4 cup (95 grams) flour
1/2 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/4 teaspoon sea salt
1 1/2 cups (120 grams) old-fashioned rolled oats
3/4 cup (130 grams) dark craft chocolate, ideally containing cocoa butter

PROCESS

1. In a large bowl, cream together the butter, cane sugar, and egg until smooth. [Let sweet Jorji the cat enjoy the remaining butter from the wrapper; this is the only food we both enjoy!]
2. In a separate bowl, whisk the flour, baking soda, cinnamon, and salt together. Stir this into the butter/sugar mixture.
3. Stir in the oats.
4. Break up chocolate bars by hand, stir in the chocolate.
5. Heat the oven to 350°F (175°C).
6. Chill the dough for [15 minutes] in the refrigerator, as this will make the cookies thick.
7. Scoop the dough onto 2 parchment-lined baking sheets. [I like to do 8 cookies per sheet.]
8. Sprinkle sea salt and cinnamon.
9. Sprinkle cacao nibs if you wish. [I like to do 1 sheet with nibs, 1 without.]
10. Bake the cookies for 10 minutes or so, taking them out when they still look undercooked. Let them sit on the hot baking sheets, on top of the oven, for 5 more minutes, then transfer them to plates to cool [and eat one while it's really hot if you want to!].

Enjoy!

Valerie

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