

LOVE FROM THE OVEN



Delicious Double Dark Chocolate Cookies by Love From The Oven
Makes approx 3 dozen cookies

2 cups white whole wheat flour
2/3 cup Hershey's Special Dark Cocoa (regular cocoa can also be used)
1/4 tsp salt
3/4 tsp baking soda
3/4 tsp baking powder
1 cup sugar
1/2 cup brown sugar
2 tsp vanilla extract
1/2 cup of butter, softened
1/4 cup Greek yogurt (I used vanilla flavor)
2 eggs
1 1/2 cups Hershey's Special Dark Chocolate Chips (semi-sweet or milk can also be used)

Directions:

Heat oven to 350 degrees F.

Combine your dry ingredients in a medium size bowl. In a separate bowl (KitchenAid mixer is perfect here), combine your butter and yogurt. Note that the yogurt is NOT an even swap for butter amount wise. 1/2 cup of butter = 1/4 cup of yogurt. For the yogurt I used, 1/4 cup was about 1/2-2/3 of the container. Mix well and add in your sugars, eggs and vanilla. Mix well. Add your dry ingredients to your wet ingredients and stir until combined (do not over mix). Drop by spoonfuls onto cookie sheets. Bake approx 8 to 10 minutes.

One thing I've noticed when baking with whole wheat (especially with cookies and donuts) is that when the cookies are fresh out of the oven, they seem to have a bit of that gritty texture going on. Once they have cooled, the texture changes and I do not notice a difference from all purpose flour. Also, while I used dark chocolate cocoa and dark chocolate chips, you can certainly substitute regular cocoa and semi-sweet or milk chips. I LOVE dark chocolate, and in this recipe it shines. Also, note that I did use Greek yogurt. I have a feeling that regular yogurt might have a slightly different result or require a different amount.