

Find this recipe at: <https://greenvalleylactosefree.com/in-the-kitchen/recipes/double-chocolate-cracked-cookies>

Double Chocolate Cracked Cookies

Prep time: 2 hrs 45 min

Servings: 12

Get a double chocolate attack with these cracked cookies - crispy on the outside and chewy on the inside + not too sweet. Sure to be a new family favorite! Lactose-free and delicious, per usual.

Green Valley Creamery

Ingredients

1 cup flour

1/2 cup + 2 Tbsp cocoa powder

1 tsp baking soda

1/8 tsp salt

1 stick Green Valley Creamery Lactose-Free Butter, softened

1/2 cup sugar

1/2 cup brown sugar

1 large egg

1 tsp vanilla

1 cup dark chocolate chips

1 cup powdered sugar

Instructions

1. Whisk together: flour, cocoa, baking soda and salt.
2. Beat the butter, and both regular sugar and brown sugar together in a large bowl with electric mixer. Then add in egg and vanilla and fully mix.
3. Slowly mix wet and dry ingredients together until full mixed, then add in chocolate chips. Cover dough in the bowl with plastic wrap and chill for at least 2 hours.
4. Take cookie dough out of refrigerator and adjust to room temperature for 15 minutes.
5. Preheat oven to 350°F and prepare two baking sheets with parchment

paper.

6. Scoop the dough into balls in your hand (about 1.5 Tbsp) then roll into powdered sugar and place a few inches apart on baking sheet.
7. Place cookies in the oven for 12 minutes. Remove and cool before eating.