



Big 4 Super Chocolate Chia Cookies

What's the super-chocolatey secret of these cookies?

FOUR kinds of chocolate that combine to make these the best yet! With two kinds of baking chocolate, cocoa powder for rich cocoa taste, AND your choice of chocolate chips...you can't get any chocolatier than this!

Depending how you like your chocolate, you can even tailor these to your own taste.

Ingredients

2 oz unsweetened chocolate
2 oz semi-sweet chocolate
2 tbsp unsweetened cocoa powder
2/3 cup flour
1/2 tsp baking powder
1/2 tsp salt
2 cups chocolate chips
3/4 cup brown sugar

Wet Ingredients

2 eggs
4 tbsp oil
2 tbsp butter + 1 tsp oil
2 tbsp MySeeds Chia gel

First, melt the semi-sweet & unsweetened chocolate squares in a microwave-safe cup, together with the 2 tbsp butter. Heat for short periods, stirring inbetween until mostly melted. If it seems dry you can add the 1 tsp oil to smooth the mixture. Once melted, just set the cup aside to cool while you make the rest.



Next, use a hand mixer to combine the eggs brown sugar and vanilla. Mixture will be thick & bubbly. Then, add the cocoa powder and oil and mix again. Next, mix in the melted chocolate until smooth. By hand, stir in the chia gel.

In a separate bowl combine the dry ingredients, except the chips, then stir it into the wet. Once mostly mixed, stir in the chocolate chips or chunks (mixing may become difficult)

Drop the dough by tablespoonfulls onto greased cookie sheets. These don't spread much at all (staying almost like a ball-shape from the scoop) so you don't have to space them very far on the sheets. Bake at 350 for about 11 to 13 minutes.

Careful not to over-bake! Cookies will be slightly shiny and crackly on top, but still soft when done. When using dark chocolate, these cookies are not very sweet, but they're loaded with chocolate flavor.



You choose the chocolate:

You can tailor these cookies to your own taste! If you want a creamier cookie, use milk chocolate or white chocolate chips. For bigger blasts of pure chocolate, go with jumbo chips or chunks. The cookies shown here are pure dark chocolate, complete with dark chocolate chips. If you'd like them to be sweeter, you can also replace the unsweetened baking chocolate squares with semi-sweet ones. It's so easy to make these cookies just how you like them.