



Double Chocolate Peppermint Cookies

Yield: 13 servings

Ingredients

- 1 cup whole wheat flour
- 1 cup rolled oats
- 2 tablespoons cocoa powder
- ½ teaspoon baking soda
- ½ teaspoon baking powder
- ¼ teaspoon kosher salt
- ⅓ cup extra virgin olive oil
- ⅓ cup maple syrup
- 4 ounces unsweetened applesauce
- 1 tablespoon ground flaxseed
- 1 teaspoon vanilla extract
- ¼ teaspoon peppermint extract
- ⅓ cup dark chocolate chips

Instructions

1. Heat oven to 350 degrees and line a large baking sheet with parchment paper.
2. In a small bowl, stir together the flour, oats, cocoa powder, baking soda, baking powder and salt.
3. In a separate medium bowl, whisk together oil, maple syrup, applesauce, flaxseed, vanilla, and peppermint.
4. Add the dry ingredients into the wet ingredients. To avoid overmixing, fold in the dry ingredients until just combined.
5. Fold in chocolate chips.
6. Scoop 2 tablespoons of dough onto baking sheet to create one cookie. Gently press down to slightly flatten.
7. Bake for 7 minutes.
8. Let the cookies cool for 5 minutes.

Nutrition Information

Serving Size: 1 cookie
Calories: 117
Total Fat: 3 g
Saturated Fat: 1.1 g
Monounsaturated Fat: 0.8 g
Polyunsaturated Fat: 0.3 g
Sodium: 112 mg
Total Carbohydrate: 21 g
Dietary Fiber: 2.2 g
Sugars: 8.3 g
Protein: 2.8 g

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