Steve's Olive Oil Cookies
Recipe from listener Steve ;)

Ingredients

- 75g olive oil (ratio of infused, your preference)
- 90g brown sugar
- 20g turbinado (raw) sugar
- 1 large egg, at room temperature
- 1 tsp salt
- 1 tsp espresso powder
- 145g all-purpose flour
- 1/4 tsp baking soda
- 200g dark chocolate, coarsely chopped

Instructions

- Preheat oven to 325F/165C. Line 1-2 pans with parchment paper.
- In a medium bowl, using a handheld mixer, stand mixer or a whisk, combine the olive oil, all sugars and egg. Mix on high speed for about a minute, until the mixture is well combined. Add the salt, espresso powder, all-purpose flour, and baking soda and fold in by hand using a rubber spatula.
- The dough will seem a little oily and may take a little work to come together. This is ok! Add the chopped chocolate and mix to incorporate.
- Scoop out 3 tablespoon balls of dough and roll into rough balls. Press additional chocolate onto the top of each ball if desired.
- Bake the cookies for 16-17 minutes, until the edges are set. Remove from the oven and tap the baking sheet briefly on the counter to deflate the cookies slightly. Finish with flaky sea salt. Allow to cool on the sheet pan for about 20 minutes.
- Store leftovers in an airtight container at room temperature.

Notes
Make this recipe dairy free by using vegan chocolate or chocolate chips.