

The Elvis Cookie

from Edibles Small Bites for the Modern Cannabis Kitchen by Stephanie Hua

Ingredients

- 6 tablespoons unsalted butter (can use infused butter or coconut oil for a stronger cookie)
- 1/2 cup high-quality semisweet chocolate chip cookies (60%-65% cacao)
- 2-3/4 teaspoon infused butter or coconut oil, room temperature (coconut oil should NOT be liquid)
- 1/2 cup packed light brown sugar
- 1/2 cup all purpose flour
- 1/4 cup + 2 tablespoon unsweetened cocoa powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon kosher salt
- 1 large egg, room temperature
- 1 teaspoon vanilla extract
- 1/2 cup banana chips roughly chopped
- 1/2 cup peanut butter chips
- 1/4 white chocolate chips

Instructions

- Preheat the oven to 325 degrees F and line 2 baking trays with parchment paper.
- In a medium heatproof bowl over a double boiler, melt together the butter and semisweet chocolate, stirring every so often with a rubber spatula, about 5 minutes.
- Add the cannabis butter and whisk to combine. Whisk in the brown sugar, remove from heat and let cool for about 5 minutes.
- Meanwhile, in a medium bowl, whisk the flour, cocoa powder, baking soda and salt. Set aside.
- Whisk the egg and vanilla into the chocolate mixture.
- Add half the flour mixture to the chocolate mixture and fold to combine. Fold in the remaining mixture.

- Add the banana chips, peanut butter chips and white chocolate chips and fold again until just combined. Do not overmix.
- Refrigerate the dough for about 15 minutes to firm up.
- Weigh the dough and divide into sixteen equal balls.
- Place 8 dough balls onto each of the prepared sheets, spacing them evenly so they have room to spread. Press down lightly to flatten.
- Bake for 12-15 minutes until the cookies are dry on the surface but still a little soft on the inside. Let them cool on the baking sheet.

This recipe will make 16 cookies depending on the size. Store in a container or freeze.

Notes