

Servings – 36 cookies

Ingredients

½ C Extra Virgin Olive Oil
1 C Granulated Sugar
2 Large Eggs
½ C Ricotta Cheese
1 tsp Vanilla Extract
¾ tsp Ground Cinnamon
1 tsp Fresh Orange Zest
1 tsp baking Powder
½ tsp Baking Soda
½ tsp Table Salt
2 C (10oz) All-Purpose Flour
1 C Mini Chocolate Chips
1 C Toasted Hazelnuts, chopped fine (see Note) ★
For the ganache coating
3 oz Dark Chocolate, melted
1 Tbs Butter
½ C Toasted Hazelnuts, chopped fine (optional)

Directions

1. In a large mixing bowl, mix the olive oil and sugar together using an electric mixer until combined. Mix in the eggs, one at a time, then the ricotta cheese until well combined. Mix in the vanilla extract, cinnamon and fresh orange zest.
2. In a second bowl add the baking powder, baking soda and flour and whisk until thoroughly combined. Add the flour mixture to the wet ingredients and mix until well combined. Stir in the chocolate chips and the toasted chopped hazelnuts. Cover and refrigerate the dough for at least 2 hours.
3. Preheat your oven to 375° F. Line baking sheets with parchment paper or lightly grease. Using a 1.3 tablespoon #50 cookie scoop or a rounded tablespoon, drop the cookie dough on the cookie sheet leaving about 2 inches between. Bake the cookies for 10-12 minutes or until golden brown around the edges. Cool for 5 minutes on the cookie sheet then remove to wire rack to cool completely.
4. Melt the chocolate in the microwave or in a double boiler. Mix in 1 tablespoon of butter until completely incorporated. Immediately start to apply the ganache to the cookies by dipping one half of the cookie into the chocolate mixture then press them into the optional toasted hazelnuts. Place on a piece of waxed paper or parchment to dry.

Note: To toast the hazelnuts, place them on a baking sheet in a preheated 350F oven for 5 minutes. Let them cool completely before you chop them.

★ Pistachios can be substituted for the hazelnuts.

