




## The Chocolate Man's Cookie Recipe

### Ingredients

½ cup shortening (no margarine please)  
¼ cup pure maple syrup  
½ cup dark brown sugar  
1½ Tbsp. pure vanilla extract  
1 brown egg  
1 cup white whole wheat flour  
½ tsp. baking soda  
½ tsp. fine sea salt  
1 cup quick-cooking rolled oats (no instant oatmeal please)  
6 oz. pkg. (1 cup) high cacao semi-sweet chocolate chips  
½ cup chopped walnuts

### Directions

Preheat your oven to 375 degrees.

Using a  wooden spoon, stir shortening, sugars and vanilla. Beat in brown egg. Sift together flour, baking soda and sea salt: add to mixture, blending well. Stir in rolled oats,  chocolate chips and walnuts. Drop with spoon onto a greased cookie sheet about 2" apart. Bake at 375 degrees for  10 to 12 min. Cool slightly before removing. Makes about 24 cookies, depending on the size of your spoon.

Enjoy!

\*The Chocolate Man wishes to thank  
Mary M. for her contribution



One U.S. dollar from the sale of each book is donated to the International Cocoa Initiative, in support of their efforts to end forced and child labor in West Africa. [www.cocoainitiative.org](http://www.cocoainitiative.org)

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