

Sticky Fingers Cooking®



Midnight Marvel Cocoa Cookies

By Jacy Shoener

Prep Time 15 / **Cook Time** 12 / **Serves** 4 - 12

Fun-Da-Mentals Kitchen Skills

bake: to cook food with dry heat, as in an oven.

mash: to reduce food, like potatoes or bananas, to a soft, pulpy state by beating or pressure.

measure: to calculate the specific amount of an ingredient required using a measuring tool (like measuring cups or spoons).

mix: to thoroughly combine two or more ingredients until uniform in texture.

slice: to cut into thin pieces using a sawing motion with your knife.

whisk: to beat or stir ingredients vigorously with a fork or whisk to mix, blend, or incorporate air.

Equipment

- Oven
- Cookie sheet(s)
- Cooling rack
- Small mixing bowl
- Dry measuring cups
- Measuring spoons
- Whisk
- Small bowl
- Cutting board
- Kid-safe knife

- Masher or fork
- Large mixing bowl
- Liquid measuring cup
- Wooden spoon
- Heat-resistant spatula

Ingredients

Midnight Marvel Cocoa Cookies

- 1/2 + 1/3 C all-purpose flour **** (for GLUTEN ALLERGY sub gluten-free/nut-free all-purpose flour blend)****
- 1/3 C cocoa powder **** (for CHOCOLATE ALLERGY sub carob powder)****
- 1/2 tsp baking powder
- 1/4 tsp salt
- 1 avocado for 1/3 C mashed
- 1/4 C coconut or vegetable oil
- 1 C sugar
- 1 tsp maple or agave syrup/honey/sugar
- 1 tsp pure vanilla extract **** (for GLUTEN ALLERGY use certified gluten-free pure vanilla extract, not imitation vanilla flavor—check label)****
- 1/2 C semi-sweet chocolate chips **** (for CHOCOLATE ALLERGY sub carob chips; for DAIRY/NUT/SOY ALLERGY use Enjoy Life brand chocolate chips)****

Food Allergen Substitutions

Midnight Marvel Cocoa Cookies

Gluten/Wheat: Substitute gluten-free/nut-free flour blend. Use certified gluten-free pure vanilla extract, not imitation vanilla flavor.

Chocolate: Substitute carob powder for cocoa powder.

Dairy/Nut/Soy: Use Enjoy Life brand chocolate chips.

Instructions

Midnight Marvel Cocoa Cookies

preheat

Preheat the oven to 375 F.

measure + whisk

Measure and whisk the following together in a small mixing bowl (the dry bowl): **1/2 cup plus 1/3 cup flour, 1/3 cup cocoa powder, 1/2 teaspoon baking powder,** and **1/4 teaspoon salt.**

slice + mash + measure + stir

Slice **1 avocado** in half and remove the stone. Scoop out avocado flesh into a small bowl and mash. Measure out **1/3 cup mashed avocado** into a large mixing bowl (the wet bowl). Stir in the following: **1/4 cup coconut oil, 1 cup sugar, 1 teaspoon maple syrup,** and **1 teaspoon vanilla extract.**

combine + add + mix

Combine the contents of the dry bowl into the wet bowl. Then, measure and add **1/2 cup of chocolate chips** to the bowl and mix well.

divide + roll + bake + cool

Divide the cookie dough into rounded tablespoons and roll each into a ball shape. Place the balls approximately 2 inches apart on the cookie sheet. Bake for 12 minutes, until the edges of the cookies are golden brown. The centers will still be gooey. Remove from the oven. Allow to cool on the cookie sheet for at least five minutes, then move them to a cooling rack with a heat-resistant spatula to cool further. Cool completely before serving with **Yogurt Delightful Drizzle.**

Featured Ingredient: Chocolate + Cocoa!

Hi! I'm Chocolate!

"Hello! Let me introduce myself! I can be dark brown, light brown, or even white. I'm sometimes bitter, sometimes a little sweet, and often very sweet. I add flavor and excitement to many other foods! Have you guessed yet? I'm Chocolate! You may be familiar with me from candy bars or chocolate sundaes, but I can live up many other foods, too, including chili, butter, and milk!"

History

The cacao (kahKOW) tree is native to equatorial South America and the rainforests of Mesoamerica. It was first used 5,300 years ago by indigenous people in South America. Mesoamericans who lived in the rainforests of Mexico and Central America domesticated the tree about 1,500 years later. They drank chocolate as a bitter beverage—far from the sweet treat most of us are familiar with today. The Mayan people of Central and South America used cocoa as currency and as medicine: it was very valuable, just like vanilla! In fact, it was so precious that they made counterfeit cocoa beans out of clay and

avocado seeds!

The Aztec people are a nomadic tribe in Northern Mexico. When the Aztec empire began to expand, they demanded that the Mayan people pay tribute to them through gifts of cacao.

The Aztec people ruled until Spaniards arrived and conquered the land and its people. The Spanish explorers took cacao beans back to Europe, where they experimented by adding cinnamon and sugar to sweeten it. For a long time, only aristocratic people enjoyed chocolate.

Princess Maria Theresa married Louis the 16th from France and gave him chocolate as a wedding present! Demand for chocolate soon grew very fast, and as a result, people were enslaved on plantations to grow cacao to meet the high demand.

In 1847, Joseph Fry invented the first chocolate bar. By 1907, Hershey was manufacturing millions of chocolate kisses each day.

Cacao trees grow best in the rainforest underneath the branches of taller trees. However, they won't bear fruit until they are at least three to five years old.

Most early Spanish sources refer to chocolate as "cacahuatl" (cah-cah-Hwat), which translates to "cacao water."

The word chocolate comes from a combination of a Mayan word for hot, "chocol," and an Aztec word for water, "atl."

How Chocolate is Made

All chocolate comes from the beans of the cacao tree. Cacao trees produce pods containing pulp-covered seeds. Before cacao is processed, it would be hard for most of us to recognize it as chocolate! This is because the pulp-covered seeds taste bitter and raw and look nothing like the chocolate products we see in stores.

The seeds go through a process called fermentation, and then they are dried and made into nibs before being turned into chocolate.

A cacao pod contains about 30 to 50 almond-sized seeds—enough to make about seven milk chocolate candy bars!

After roasting and grinding cocoa beans, chocolate liquor is left, which is about equal parts cocoa solids and cocoa butter. After the cocoa butter is mostly extracted, the result is dry cocoa solids. Cocoa powder is the powdered form. Natural cocoa is a light brown color and tastes bitter.

Dutch chemist Coenraad van Houten created the "Dutch process" method in the early 19th century to reduce the acidity in natural cocoa powder by treating the beans with alkaline salts. As a result, Dutch process cocoa is less bitter and has a dark brown color.

How to Enjoy Cocoa & Chocolate

You can add unsweetened cocoa to milk with sugar, honey, or stevia for a delicious and warming beverage. You can also add it to smoothies for a delicious chocolaty taste and an extra hit of magnesium and polyphenols.

Chocolate comes in many forms: bars, kisses, chips, powder, shavings, puddings, syrups, and sauces.

Unconventional chocolate flavor pairings: cardamom, lavender, wasabi, chili, chipotle, sea salt, lime, matcha, curry, ginger, mint, figs, fennel, sesame, parmesan, and Earl Grey tea. Seriously, what doesn't go well with chocolate?! Can you think of any other fun and delicious pairings?

Nutrition

Dark chocolate helps protect your heart, blood, and brain! To get the full health benefits of chocolate, choose at least 85% cocoa content or higher. The higher percentage makes the chocolate more bitter, but those bitter compounds, called polyphenols, are antioxidants that provide several health benefits. Many people prefer very dark chocolate!

Polyphenols help prevent heart disease by maintaining healthy blood pressure levels, keeping vessels flexible and allowing the blood in our body to flow easier (good circulation), and reducing inflammation. In addition, they help control blood sugar levels, lower cancer risk, and boost immunity. Polyphenols also promote good digestion.

Cocoa is a great source of magnesium. We need magnesium for good health! For strong bones, healthy teeth, and as a building block for proteins within the body.

Cocoa can protect our teeth?! Cacao contains antibacterial elements that fight tooth decay. However, this is true with unsweetened cocoa only, as most mass-produced chocolate has a lot of sugar. We know what sugar does to our teeth—it causes decay!

One study has shown that the smell of chocolate may actually relax you by increasing theta waves in the brain!