



Taste and Savor

## 1 Quick Recipe:

### Chocolate Almond Cookies

1 Cup Whole Wheat Pastry Flour  
 3/4 Cup Almond Flour  
 1/2 Tsp Baking Soda  
 1/2 Tsp Fine Sea Salt  
 1/4 Cup Unsalted Butter  
 1/4 Cup Canola or Grapeseed Oil  
 1/3 Cup Turbinado or Raw Sugar  
 1/3 Cup Brown Sugar  
 1 Large Egg  
 1 Tsp Vanilla Extract  
 1 Cup Chocolate Chunks (at least 70% Cocoa Solids)  
 Flaky Sea Salt, (Like Maldon)

**Step One** Preheat the oven to 350F. Line two baking sheets or sheet pans with parchment or spray with nonstick spray or oil.

**Step Two** Whisk together the flours, baking soda and sea salt in a medium bowl.

**Step Three** Beat the butter until fluffy in a large bowl. Add oil, sugars, egg and vanilla to bowl and beat until smooth. Add in the bowl with dry ingredients and beat on low speed until just combined. Stir in the chocolate chunks.

**Step Four** Drop the dough by heaping teaspoonful onto the pre-

4 FRESH IDEAS YOU CAN ENJOY IN 4 MINUTES OR LESS

# The Friday Four



about 15 minutes until firm around the edges and golden brown. Remove from the oven and allow to cool completely.

If desired, sprinkle lightly with sea salt. Remove from the oven and allow to cool completely

Then pulse in a food processor til very finely ground.

## 2 Kitchen Scoop

You can find almond flour at almost any grocery store - but you can make your own, too! To make almond flour, toast your nuts in a 400F oven for about 8 or about 8 minutes, then cool

## 3 Clever Idea

Love chocolate chip cookies? Me too! That's why I created this recipe. There are FIVE reasons these cookies you don't have to feel bad when you enjoy them. Check them out at <http://tasteandsavor.com/2017/08/04/happy-national-chocolate-chip-cookie-day-atlanta-and-co-style/>

## 4 Cheers!

Offley Ruby Port  
 Port Portugal

About \$19.00

While the kids are enjoying a big glass of milk, you can break out a bottle of port and enjoy it with these deep dark chocolate studded cookies. RUBY Port is a super partner for chocolate that is 70% Chocolate or higher. Made with indigenous grapes from Portugal like Touriga Nacional, Touriga Francesa and Tinto Roriz (Tempranillo) more than 80 grapes are authorized to make Port! You'll taste sweet black fruit, deep red cherries and juicy ripe plums.