



Jody's Chocolate Sunbutter Cookies

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INGREDIENTS

2 sticks unsalted butter, room temperature
1 cup white sugar
1 cup brown sugar
3 ½ cups all purpose flour
1 ¼ tsp baking powder
1 ½ tsp baking soda
Pinch of salt
2 eggs
2 tsp vanilla
1/2 cup GDC Chocolate Sunbutter
1 1/4 cup GDC milk chocolate drinking mix
1/2 cup sunflower seeds
1 1/4 cup GDC 64% Fortaleza chocolate discs

PREPARATION

1. Combine flour, baking soda, baking powder, milk chocolate drinking mix, and salt in a bowl. Whisk to combine.
2. Combine butter, chocolate sunflower seed butter, sugars and vanilla in the bowl of a stand mixer. Mix, using the paddle attachment, until it becomes light and fluffy.
3. Add eggs, incorporating one egg at a time. Continue mixing until light and fluffy again.
4. Stop the mixer and add all the flour mixture. Mix on sloooow - just enough to incorporate.
5. Add chocolate discs and sunflower seeds and mix briefly to combine.
6. Weigh out dough into 100 g dough balls or use a cookie scoop for even cookies.
7. Freeze cookie dough overnight.
8. Bake at 350°F for +/- 15 minutes.

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