

Russell Stover®

# Russell Stover No Sugar Added Double Chocolate Dream Cookies

All the goodness without the sugar. Russell Stover's Chocolate Chip Cookie recipe allows you to indulge and enjoy without the guilt.

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## INGREDIENTS

- 2 1/4 cups all-purpose flour
- 1/4 cup unsweetened cocoa powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup unsalted butter, softened
- 1 cup of brown sugar alternative for baking
- 6 tablespoons of granulated sugar alternative blend for baking
- 2 large eggs
- 2 tablespoons pure vanilla extract
- 1 (8-ounce) package [Russell Stover No Sugar Added Dark Chocolate Baking Chips](#)
- 2/3 cup chopped nuts, optional
- 2 teaspoons instant espresso powder, optional

## INSTRUCTIONS

- Preheat oven to 375°F (190°C). Line a baking sheet with silicone baking mat or parchment paper.
- In a small bowl, whisk together flour, baking soda, cocoa, salt and espresso powder\*. Set aside.
- Using electric mixer set at medium-high speed, beat butter and sugars until creamy, about 2 mins.
- Mix in eggs, one at a time, beating well after each addition.
- Beat in the vanilla.
- Stir in the flour mixture, blending just until moistened.
- Stir in chocolate baking chips and nuts (optional)
- Using a tablespoon, drop dough onto the prepared cookie sheets.
- Bake the cookies for 8 to 10 minutes.
- Remove the cookies from the oven and allow cookies to cool for 2 minutes. Move to wire rack to cool completely.

*\*To make a more intense flavored cookie, add 2 teaspoons instant espresso powder.*

Makes 36 - 40 cookies