



# Double-the-Chocolate Christmas Cookies

Decadent, soft, and made with Bison Cottage Cheese! These mouth-watering cookies are deliciously packed with rich chocolate flavor — and are gluten-free!

Servings	Prep Time	Cook Time	Total Time
12	10m	12m	22m

## Ingredients

- ½ cup Bison Cottage Cheese
- 1 egg white
- 1 tsp vanilla extract
- 4 Tbsp coconut oil
- 1 cup gluten-free oat flour
- ½ cup unsweetened cocoa powder
- ½ tsp baking powder
- ½ tsp baking soda
- ¼ tsp salt
- ½ cup mini chocolate chips
- 2 Tbsp powdered sugar, for dusting

## Instructions

1. Preheat the oven to 375°F. Prepare a baking sheet with parchment.
2. Using a hand mixer, mix together the egg white, Bison Cottage Cheese, vanilla extract, salt, and coconut oil.
3. Add the baking powder, baking soda, cocoa powder, and oat flour. Mix until the ingredients are fully combined.
4. Transfer batter to a mixing bowl, add chocolate chips and mix into batter.
5. Using an ice cream scoop, drop scoops of batter onto the prepared baking sheet.
6. Bake 10-12 minutes, until the center of the cookies is firm and set.
7. Transfer cookies to a wire rack to cool 5 minutes. Dust with powdered sugar, then serve and enjoy!

