

Rocky Road Cookies

with Chocolate Chai Pu-erh Tea

Total time: 32 minutes

1 C unsalted butter, softened
1 C granulated sugar
1/2 C brown sugar, packed
2 lg eggs
1 t vanilla extract
2 1/4 C all-purpose flour
1/2 C cocoa powder

1 t baking soda
1/2 t salt
2 T loose leaf Chocolate Chai Pu-erh tea,
finely ground
1 C semi-sweet chocolate chips
1 C mini marshmallows
1/2 C chopped walnuts (optional)

PREPARE THE DOUGH: In a large bowl, cream together the softened butter, granulated sugar, and brown sugar until light and fluffy. Add the eggs one at a time, beating well after each addition. Mix in the vanilla extract.

ADD DRY INGREDIENTS: In a separate bowl, whisk together the flour, cocoa powder, baking soda, salt, and finely ground Chocolate Chai Pu-erh tea. Gradually add the dry ingredients to the butter mixture, mixing until just combined.

FOLD IN MIX-INS: Gently fold in the chocolate chips, mini marshmallows, and chopped walnuts (if using).

PREHEAT THE OVEN: Preheat your oven to 350°F and line a baking sheet with parchment paper.

SHAPE THE COOKIES: Drop rounded tablespoons of dough onto the prepared baking sheet, spacing them about 2 inches apart.

BAKE THE COOKIES: Bake in the preheated oven for 10-12 minutes, or until the edges are set and the centers are still slightly soft. Remove from the oven and let cool on the baking sheet for 5 minutes before transferring to a wire rack to cool completely.