

Chocolate Lime Cookies With Coconut Glaze

INGREDIENTS:

- 1 box chocolate cake mix
- 1/3 cup D'Olivo Persian Lime Infused Olive Oil
- 1 teaspoon vanilla
- 2 eggs
- 1/4 cup sugar

For Glaze:

- 1 cup confectioner's sugar
- 1 tablespoon warm water
- 2 tablespoons D'Olivo Coconut White Balsamic Vinegar

DIRECTIONS:

Heat oven to 350°F (325°F for dark or nonstick pans). In large bowl, mix cake mix, D'Olivo Persian Lime Olive Oil, vanilla, and eggs with spoon until dough forms.

Refrigerate dough 15 to 30 minutes or as needed for easier handling. Shape dough into 1-inch balls; roll in sugar. On ungreased cookie sheets, place balls about 2 inches apart.

Bake 9 to 11 minutes or until set. Cool 1 minute; remove from cookie sheets to cooling racks.

Combine D'Olivo Coconut Balsamic and confectioner's sugar. Stir until a thick paste forms. Add warm water, stir (add more confectioner sugar or water if necessary). Drizzle glaze over each cookie & enjoy!

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