



**BLACK GARLIC
NORTH AMERICA**
"Garlic's Sweet Secret"™

YUMMY DESSERTS

BLACK GARLIC RECIPES



Recipe & Images by Nat at BGNA

**Maple Black Garlic
Chocolate Chip Cookies**

INGREDIENTS

1 c	Salted Butter	24*	Black Garlic North America
3/4 c	Dunek's Brand Maple Syrup <i>Strong Grade</i>		Peeled Black Garlic Cloves - Diced <i>*16+ diced cloves from Whole Bulbs as these are larger</i>
1/4 c	Light Brown Sugar		All Purpose Flour
2	Eggs	2 3/4 c	Baking Powder
1 TSP	Vanilla	1 1/2 TSP	Baking Soda
1 TSP	Maple Flavoring	1 TSP	Baking Soda
		1 1/2 c	60%+ Dark Chocolate Chips

DIRECTIONS

Allow butter to come to room temperature. Beat butter on med-high speed for 3 min, or until fluffy. Add brown sugar & maple syrup and mix again. Add eggs, vanilla, maple flavoring & diced black garlic - mix for another 30-60 sec.

Sift flour, baking powder & baking soda into a separate bowl and mix together. Add flour mixture one cup at a time to the butter mixture and beat until all contents are mixed together. Mix in chocolate chips gently. Refrigerate 30 min.

Form cookie dough balls by hand, about 1 1/2" diameter, or drop by rounded teaspoonfuls about 3" apart on greased cookie sheet.

Bake at 325°F for at least 15 mins - depending on your taste in cookies you can add a few additional minutes. A chewy cookie is achieved at around 15 min, and then allowed to rest on the warm cookie sheet for an additional 5-10 min.



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