

Recipe adapted from the [kitchen-m](#) blog.



Chocolate Balsamic Cookies

1 c all-purpose flour
1/2 t baking soda
1/8 t salt
1/2 c, plus 1 T unsweetened cocoa powder (we used Ghirardelli)
2/3 c sugar
1/3 c dark brown sugar
5 T unsalted butter
1/3 c plain, fat-free yogurt
1 egg, beaten
1 t vanilla extract
1 T balsamic vinegar

Preheat oven to 350F. In a large bowl sift together the flour, baking soda and salt and set it aside.

In another mixing bowl add the cocoa and sugars. Next melt the butter in a small sauce pan over medium-low heat, and beat the egg in a small bowl. Pour the butter into the bowl with the cocoa and sugar, and stir in the yogurt, vanilla, beaten egg and balsamic vinegar. Mix well.

Add the cocoa mixture to the flour bowl and beat together. Beat until combined and smooth—but do not over beat. Spoon drop the batter onto a non-stick baking sheet (or line a sheet with parchment paper), leaving 1-1/2" between each drop.

Bake for 7-11 minutes depending on your desired level of doneness and oven. We baked ours for 7 minutes in a convection oven for a crunchy on the outside, but soft on the inside cookie.

Once done, remove from the heat and place on wire racks to cool. Recipe makes around 2 dozen cookies.