



# OLIVE OIL CHOCOLATE CHIP COOKIES



## INGREDIENTS

2 cups flour  
 3/4 tsp. baking soda  
 1 tsp. cornstarch  
 3/4 tsp. salt  
 1/2 cup + 1 Tbsp. STAR Extra Light Olive Oil  
 1 cup light brown sugar  
 1/2 cup granulated sugar  
 1 Tbsp. vanilla  
 1 egg + 1 egg yolk  
 1 cup chocolate chips

**COOK TIME:**

**30 MINS**

**TOTAL TIME:**

**30 MINS**

**SERVES:**

**3 DOZEN**

## INSTRUCTIONS

1. Preheat the oven to 325 degrees. Line two large baking sheets with parchment paper or silicone liners.
2. Combine the flour, baking soda, cornstarch and salt in a medium bowl. Stir and set aside.
3. In the bowl of a stand mixer, combine the olive oil, brown sugar, and granulated sugar and mix on low speed until thoroughly combined. Add the egg and mix until incorporated, then add the yolk mixing until combined. Add the vanilla and mix on medium speed until the eggs and vanilla are fully incorporated.
4. On low speed, slowly add the dry ingredients mixing just until no white streaks remain. Add the chocolate chips and mix until distributed throughout. Scoop the dough onto the prepared cookie sheets into 1-inch balls.
5. Bake in the pre-heated oven for 8-10 minutes until the edges are just golden brown.

Extra Light Olive oil is perfect for cooks who desire the health benefits of traditional olive oil, but not a distinct olive taste in their baked goods. Replace butter, margarine and other oils using our conversion chart at [starfinefoods.com](http://starfinefoods.com)



# LEMON CAKE



## INGREDIENTS

- 2 cups flour
- 2 tsp. baking powder
- 3 eggs
- 1 cup sugar
- 3/4 cup STAR Extra Light Olive Oil
- 1/2 cup lemon juice
- 2 tsp. grated lemon rind

## SYRUP

- 1/4 cup lemon juice
- 1/4 cup powdered sugar

## INSTRUCTIONS

1. Sift flour and baking powder into large bowl.
2. In a separate bowl, beat eggs with sugar, olive oil, lemon juice and rind. Mix into dry ingredients to blend. Pour into oiled and floured 8 inch round cake pan. Bake at 350 degrees for about 45 minutes or until cake springs back when lightly touched.
3. Meanwhile, combine 1/4 cup lemon juice and powdered sugar. Pour over hot cake and bake 10 more minutes. Let cake stand 20 minutes on cooling rack.
4. Remove from pan and dust with additional powdered sugar and serve.

PREP TIME:

5 MINS

COOK TIME:

1 HR 10 MINS

TOTAL TIME:

1 HR 15 MINS

SERVES:

6-8

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# PUMPKIN BREAD WITH TOASTED PECANS



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## INGREDIENTS

1 cup pecans  
3 cups all-purpose flour  
2 tsp. baking powder  
1 tsp. baking soda  
1 tsp. salt  
1 tsp. cinnamon  
1/2 tsp. nutmeg  
1/2 tsp. ginger  
15 oz./1 can pumpkin (not pie-filling)  
1/2 cup unsweetened applesauce  
1 tsp. vanilla extract

3/4 cup STAR Extra Light Olive Oil, plus more for greasing the pans  
1 cup granulated sugar  
1 cup light brown sugar  
4 eggs

**PREP TIME:**  
25 MINS

**COOK TIME:**  
55 MINS

**TOTAL TIME:**  
1 HR 20 MINS

**SERVES:**  
20 (FROM 2 9"x5" PANS)

## INSTRUCTIONS

1. Heat oven to 350°. Spread the pecans across the surface of a sheet pan with sides and toast in the oven for 8-10 minutes until they are fragrant and have darkened in color. Once done, cool and then chop them and reserve a few whole pecans for the top of the loaves. Leave the oven on at 350° and grease two, 9"x5" loaf pans with olive oil.
2. Into a medium size bowl sift or shake through a large sieve the flour, baking powder, baking soda, salt, cinnamon, nutmeg and ginger.
3. In the bowl of a stand mixer add the pumpkin, applesauce, and vanilla mix to combine. With the mixer on low speed pour in the Olive Oil and mix until combined. Add both sugars and mix until there are no visible lumps, stopping to scrape down the sides and bottom of the mixing bowl. Then add the eggs one at a time, combining thoroughly after adding each egg. Add the flour mixture to the mixing bowl. Mix on low, stopping to scrape down the sides and bottom of the mixing bowl. Do not over-mix. Remove the bowl from the stand mixer and fold in the pecans.
4. Divide the batter evenly between the two prepared loaf pans. Press the reserved pecans into the top of the batter on each loaf. Bake for 50-55 minutes. When done, a cake tester will come out cleanly and the bread will have pulled away from the sides of the pan and be a tawny golden brown. Let cool in the pan for 10 minutes. Release the bread from the pan, by running a kitchen knife around the edge of the bread. Then invert the bread onto a cooling rack or breadboard to finish cooling.
5. When the bread has cooled slice each loaf into ten slices, serve, and enjoy!



# ZUCCHINI CARROT MUFFINS



## INGREDIENTS

- 1-1/2 cups grated zucchini
- 1 cup grated carrot
- 1 whole egg
- 2 Tbsp. STAR Extra Light Olive Oil
- 1 cup all purpose flour
- 1/2 cup sugar
- 1 teaspoon kosher salt
- 1 teaspoon baking powder
- 1 teaspoon cinnamon
- 1/3 cup chopped pecans
- 1/4 cup chopped dried cherries

## INSTRUCTIONS

1. Preheat your oven to 350 degrees and line a 12-cup muffin tin with liners.
2. In a small bowl combine the flour, sugar, baking powder, salt and cinnamon.
3. In a large bowl combine the grated zucchini, carrot, one egg and olive oil.
4. Add the dry ingredients to the wet and mix until combined. Lastly, add in the chopped pecans and dried cherries. Stir and divide among the muffin tin and bake for 15-18 minutes.
5. Let cool slightly before serving.

PREP TIME:

20 MINS

COOK TIME:

18 MINS

TOTAL TIME:

38 MINS

SERVES:

12 MUFFINS

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# DOUBLE CHOCOLATE OLIVE OIL BROWNIES



## INGREDIENTS

2 oz. unsweetened chocolate, melted  
1/3 cup STAR Extra Light Olive Oil  
1 cup sugar  
2 eggs  
1 tsp. vanilla extract  
3/4 cup flour  
1/2 tsp. salt  
1 cup semi-sweet chocolate chips

PREP TIME:  
5 MINS  
COOK TIME:  
25 MINS  
TOTAL TIME:  
30 MINS  
SERVES:  
12

## INSTRUCTIONS

1. Preheat oven to 350 degrees. Line an 8 inch baking dish with parchment paper, or grease. Set aside.
2. In a bowl mix together melted chocolate and olive oil. Stir in sugar, eggs, and vanilla until well combined.
3. Mix in flour and salt. Fold in chocolate chips. Pour into prepared baking dish.
4. Bake for 25 minutes, until a tester comes out mostly clean. Do not over bake.
5. Remove from oven and cool completely before slicing.

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# TOFFEE CHOCOLATE CHIP BLONDIES



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## INGREDIENTS

1/4 cup + 2 Tbsp. STAR Extra Light Olive Oil  
 1 cup light brown sugar, packed  
 1 large egg  
 2 tsp. vanilla extract  
 1/4 tsp. kosher salt  
 1 cup all-purpose flour  
 1/3 cup chocolate chips (1 Tbsp. reserved)  
 1/3 cup toffee chips (1 Tbsp. reserved)

**PREP TIME:**  
 30 MINS  
**TOTAL TIME:**  
 30 MINS  
**SERVES:**  
 16

## INSTRUCTIONS

1. Preheat the oven to 350 degrees. Grease a square 8x8 baking dish.
2. In a medium bowl, mix together olive oil and the brown sugar with a wooden spoon until mixed well. Add the egg and vanilla and mix to combine. Stir in the salt and flour and mix until all of the dry ingredients are incorporated. Mix in the chocolate chips and toffee chips (reserving 1 Tbsp. of each.)
3. Spread the dough into the prepared baking dish and spread evenly with a spatula. Sprinkle the remaining chocolate chips and toffee chips evenly over the top. Bake in a 350 degree oven for 22-25 minutes, until the top is golden brown.
4. Cool completely before cutting into 16 squares and serve.

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