DOUBLE CHOCOLATE CHIP COOKIE
Makes 2 dozen cookies

Instructions
1. Preheat your oven to 350 degrees. Line a baking sheet with parchment paper.
2. Using a hand-held mixer or stand mixer, combine butter applesauce and sugar, mix until well incorporated. Add egg and vanilla, continue mixing for 2 minutes, the mixture will look curdled that's ok.
3. Add flour, cocoa powder, and baking soda, mix until you can't see any more white.
4. Using a wooden spoon stir in the oats chocolate chips and walnut until just mixed through.
5. Spoon batter, about 1 ½ tablespoons, onto prepared baking sheets and bake for 10-12 minutes. Allow cookie to cool on cookie sheet. Serve or store in an airtight container for a few days. Refrigerate cookie if you are keeping for more than 4 days

Ingredients
- ¾ cup unsalted butter, room temperature
- ¼ cup applesauce
- ¾ cup lightly packed brown sugar
- 1 large egg
- 1 teaspoon vanilla extract
- ½ cup white whole wheat flour
- ½ cup cocoa powder
- ¼ teaspoon baking soda
- 1½ cups old-fashioned rolled oats
- ½ cup semisweet chocolate chips
- ½ cup chopped walnuts