



### **Ruby Chocolate Chip Cookies**

*A new chocolate experience to discover –berry fruitiness from cocoa beans*

1 cup unsalted butter, softened  
3/4 cup firmly packed brown sugar  
3/4 cup granulated sugar  
2 eggs  
1 teaspoon vanilla  
1/4 cup crushed dark chocolate chips  
2-1/4 cups all-purpose flour  
1 teaspoon baking soda  
1 teaspoon salt  
3/4 cup chopped pecans  
1-1/2 cups Ruby chocolate chips  
1/2 cup dark chocolate chips

**Before Baking:** Preheat oven 375 degrees F. Line 2 or 3 cookie sheets with nonstick silicone baking mats or liners.

**Cream Ingredients:** In a mixing bowl, cream butter, brown sugar, and granulated sugar. Beat in eggs, vanilla, and crushed dark chocolate until creamy and well blended.

**Add Dry Ingredients:** In medium bowl, combine flour, baking soda, and salt together; add to beaten egg mixture, beating about 20 seconds. Fold in chopped pecans, Ruby chips, and dark chocolate chips until well mixed.

**Form Cookies:** Using a 1-inch cookie scoop, drop teaspoonfuls of cookie dough about 2 inches apart onto silicone lined cookie sheets.

**Bake and Cool Cookies:** Bake in preheated 375-degree F oven for about 8 minutes or until cookies are golden brown; remove cookies from oven; cool about 10 minutes; remove to cooling racks. Cool completely.  
Yield: about 7 dozen small cookies

**Cook's Note:** We loved the blend of flavors combining Ruby Chocolate Chips with Dark Chocolate Chips in one of our favorite cookies.

**About the Recipe:** This recipe is inspired by the cookie that almost everyone loves, chocolate chip cookies. It combines the unique berry fruitiness of the Ruby cocoa bean with rich, dark chocolate chips and crunchy pecans. They are small cookies that are easy to make and makes excellent surprise gifts.

### **What is Ruby Chocolate?**

It is a type of Swiss-made pink chocolate that was only developed in the last decade, and it is made from expensive ingredients grown at high altitudes. Ruby chocolate was developed by the scientists at the Swiss-based chocolate company Barry Callebaut in September 2017.

They used a new kind of bean with pink and purple colors which were discovered in Ecuador several years ago. The beans are also called “ruby cocoa beans” or “pink cocoa” because they have more intense flavors than regular cocoa beans. The rare pink color comes from anthocyanins, antioxidants that give the cocoa its distinctive red-pink hue.

### **For More Information See:**

<https://thefoodxp.com/ruby-chocolate-chip-cookies-recipe/>  
<https://www.kitkat.co.uk/kitkat-ruby>