

2025 UConn Dining Culinary Olympics Winning Recipe

Buckwheat Chocolate Chip Cookie w/Oolong Tea

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Ingredients

1 cup buckwheat flour
1 stick of butter
1/4cup white sugar
1/2 cup brown sugar
1/2 cup almond Flour
1 egg
1tsp vanilla
1/2 tsp baking soda
1/2 tsp salt
1/2 cup Choc chips

- Using a mixer, cream together butter and egg, then mix in sugar and brown sugar until incorporated.
- Mix in almond flour, baking soda, vanilla, and salt.
- Fold in chocolate chips, then using a tablespoon measure, scoop batter onto a food-released baking pan.
- Bake at 350 degrees until brown on edges, about 12-13 minutes.
- Allow the wire rack to cool before serving.
- Makes 12 cookies.