



Chocolate Fudge Brownie Cookies

Rich cookies that are perfect for milk dipping.

Yield: 40 cookies

Preheat oven to 300°F

4 baking sheets lined with parchment paper
#30 disher (scoop)

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| 2 cups | all-purpose flour |
| 1/2 cup | Dutch-processed cocoa powder |
| 2 tsp | baking powder |
| 1/2 tsp | baking soda |
| 1-1/2 tsp | sea salt |
| 12 oz | bittersweet chocolate, chopped fine |
| 6 tbsp | canola oil |
| 2 tbsp | unsalted butter, room temp |
| 1/4 cup | whole milk, room temperature |
| 2 cups | granulated sugar |
| 4 large | eggs, beaten |
| 8 oz | bittersweet chocolate, chopped fine |

1. In a bowl, whisk flour, cocoa powder, baking powder, soda and salt. Set aside.
2. In the top of a double boiler with water rippling, melt the first chocolate, oil and butter until fully melted, about 8 minutes. Whisk, milk into chocolate mixture.
3. In bowl of electric mixer with whisk attachment, whip sugar and eggs on medium high speed until very thick, about 4 minutes. Remove bowl from mixer, add melted chocolate mixture and whisk by hand. Fold in flour mixture until blended completely. Fold in last chocolate.
4. Using #30 disher (scoop), scoop level amounts 10 per sheet tray. 4 on each side and two in the middle.
5. Bake until cookies are puffy and with a cracked surface. They may look under baked, but only bake 16 minutes.
6. Let cool completely on pan for 30 minutes before removing. Then bake a second set of cookies.