



Double Chocolate Chip Cookies

Makes two dozen

Decadent double chocolate makes up this cookie. You will need a tall cold glass of milk to go with them.

Preheat the oven to 375°F

Line two baking sheets with parchment paper

2-1/4 cups
1/3 cup
1 tsp
1/2 tsp
1 cup
3/4 cup
3/4 cup
1 tsp
2 large
12 oz

all-purpose flour
cocoa powder
baking soda
sea salt
unsalted butter, room temperature
granulated sugar
brown sugar, packed
pure vanilla extract
eggs
semi-sweet (or milk) chips or chunks

1. In a large bowl, stir together flour, cocoa powder, baking soda, and salt. Set aside
2. In a mixing bowl with a paddle attachment, cream butter, and both sugars together until light and fluffy; add vanilla and each egg one at a time, making sure you incorporate them together.
3. Add flour mixture, mixing only to combine. Add chips.
4. Using a #24 disher, scoop the dough onto the two prepared sheets of pans.
5. Bake for 10 to 12 minutes until lightly firm. Let cool, and then place on a cooling rack.