



## chewy fudgey choco choco chip cookie

NIBBLEDISH CONTRIBUTOR

### Ingredients

2 1/4 C flour 1 t salt & 1 t baking soda \*\*\* 2 sticks UNSALTED butter, softened 1 C white sugar (I suppose this could be lessened should you prefer your cookies less sweet) 1 C packed brown sugar 2 large eggs, beaten 1 T vanilla & 1/2 C unsweetened cocoa.

### Instructions

The recipe makes (2) dozens baseball-size cookies: In a large bowl, sift together: 2 1/4 C flour 1 t salt & 1 t baking soda. In a separate bowl, mix together: 2 sticks UNSALTED butter, softened 1 C white sugar (I suppose this could be lessened should you prefer your cookies less sweet) 1 C packed brown sugar 2 large eggs, beaten 1 T vanilla & 1/2 C unsweetened cocoa. Stir until well combined. \*\*\*\*\* Gradually add the flour mixture to the butter mixture, stirring thoroughly after each addition, but make sure not to overmix for you'll end up with a tough dough. Finally, stir in a cup & a half of semisweet chocolate chips. Onto a greased or nonstick baking sheet, place spoonfuls of the batter about 3 inches apart. The baking sheet should fit up to 8 cookies. Use less amount of batter for smaller cookies. I prefer to take out mine after 6-8 mins. At this point, they'll still be soft but slightly set. Carry-over cooking will do the rest of the job for you. The heat from the baking sheet and the internal temp in the cookie will continue the cooking process. This is a key technique to achieve soft & chewy cookies. Remember that the longer you bake them for, the crispier they get. When the cookies have slightly cooled (2 mins or thereabouts), transfer them onto a cooling rack.