



Double Chocolate Cookies

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1/2 cup plain flour
- 1/4 cup Dutch-process cocoa
- 1/4 tsp baking soda
- 1/4 tsp coarse salt
- 60g unsalted butter
- 3/4 cup sugar
- 1/2 tsp vanilla extract
- 1 large egg
- 110g dark chocolate, coarsely chopped

Instructions

1. Preheat oven to 160C. Line 2 baking trays with aluminum foil and set them aside. Whisk flour, cocoa, baking soda and salt together. In a separate bowl, combine the butter and 55g of the chocolate. Place the bowl in the microwave and zap in 15 second bursts, stirring after each time, till chocolate and butter have melted. Set chocolate mixture aside to cool slightly.
2. Using a electric mixer, mix the chocolate mixture, the egg, vanilla and sugar well. Fold flour mixture in before adding the rest of the dark chocolate.
3. Drop tablespoonsful of the dough onto the baking trays, 2 inches apart. Bake for about 15 minutes or till cookies are flat and crackled, rotating trays halfway through. Cookies should still be soft when you take them out. Let cool on wire racks. Store between layers of baking paper in airtight containers at room temperature for up to 3 days. Makes about 15 cookies