Chocolate White Chocolate Chunk Cookies

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 cup butter, creamed
- 1 1/2 cups white sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 2 1/2 cups all-purpose flour
- 2/3 cup cocoa powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 16 ounces white chocolate, chopped

Instructions

I've always preferred to bake more than cook. I find it more relaxing and more casual, which a lot of folks apparently think is odd. I'd like to blame my computer-heavy upbringing and my engineering education for this reversal; no matter how many times I cook a dinner, it'll come out slightly different each time, which frustrates me to no end. Baking, on the other hand, is simple chemistry, and so long as you don't deviate, the end result will always be the same.

This is the result of dozens of customizations to a basic drop cookie recipe I had. It works best with dutch process cocoa and a high quality white chocolate (I use Ghirardelli white chocolate bars myself) for a strong dark chocolate, creamy white chocolate synergy.

1. Preheat oven to 375°F.

2. In a medium bowl, whisk together the creamed butter and sugar well.
3. Add the eggs and vanilla extract, then set aside.
4. Sift together the flour, cocoa powder, baking soda and salt.
5. Add to the butter mixture in thirds, mixing well between each addition.
6. Add the chopped white chocolate.
7. Using heaping tablespoonfuls, drop cookie dough onto an ungreased baking sheet, leaving approximately 2 inches between the cookies and the edge of the pan. Press down slightly to ensure an even thickness.
8. Bake for 8-10 minutes, or until cookie edges become crisp and white chocolate begins to turn golden brown. Let cool for 5-10 minutes on sheet, then transfer to a wire rack to finish cooling.

Makes two dozen large cookies