

Chewy Chocolate Cookies

From bakingbetter.com

2 cups all purpose flour

½ cup cocoa powder (dutch process recommended)

2 teaspoons baking powder

1 teaspoon of salt*

16 oz semi sweet chocolate chips

4 eggs

2 teaspoons vanilla extract

2 teaspoons instant coffee

10 tablespoons soft room temperature butter unsalted*

1 ½ cups light brown sugar, lightly packed

½ cup white granulated sugar

Melt semisweet chocolate, allow to cool (use glass bowl and microwave in 30 second intervals, stirring after each interval until melted.)

In a medium bowl combine flour, cocoa powder, baking powder and salt, combine thoroughly with a whisk.

Whisk eggs, vanilla and instant coffee together.

In the bowl of a mixer, cream sugars and butter, beating until it lightens in color and becomes fluffy, this will take 5 minutes or more.

Add egg mixture and beat just to combine.

Add melted chocolate and beat to combine.

Add flour mixture slowly while mixing on low speed to combine, don't over beat.

Place plastic wrap over bowl and let sit at room temperature for 30 minutes before baking.

Preheat oven to 350 degrees.

Make dough balls about the size of a walnut and place on ungreased cookie sheet, or one that has been lined with parchment, leaving at least an

inch and a half between cookies to allow for spreading.

Bake for 10-12 minutes until the edges of the cookies are just set and the cookies are puffed, they will look a bit undercooked, but will finish on the pan. Let sit on the pan for 10 minutes and transfer to a cooling rack.

Repeat with remaining dough, placing dough on sheets that have been cooled.

* if using salted butter, reduce the salt to just $\frac{1}{2}$ of a teaspoon.