

# Double Chocolate Chip Cookies

Adapted from Real Simple

Makes between 2-3 dozen



## Ingredients

1/2 cup unsalted butter, at room temperature

1/2 cup brown sugar

1 teaspoon pure vanilla extract

1/4 cup unsweetened cocoa powder

1/2 teaspoon baking powder

1/2 cup milk-chocolate chips

1/2 cup granulated sugar

1 large egg

1 1/2 cups all-purpose flour

1/2 teaspoon baking soda

1/2 teaspoon salt

## Directions

Cream the butter and both sugars in a large bowl with an electric mixer on high speed. Lower to medium speed and add the egg and vanilla. Sift together the flour, cocoa, baking soda, baking powder, and salt. On low speed, add the dry mixture to the butter mixture. Beat until fully incorporated. Fold in the chocolate chips.

At this time, I put the bowl covered in the refrigerator overnight to chill. When I'm ready to bake in the morning, I pull container out of the frig, and turn oven to 350 degrees. The dough will be tough to manipulate, give yourself about 10 minutes before handling but not much longer.

Form the dough into approximately 1 1/2-inch balls. Place on parchment- or foil-lined baking sheets, 2 inches apart. Bake until the centers are just set, about 12 minutes. Let cool on sheets for 5 minutes, then transfer to wire racks. (as you can see from my photo, mine do not spread much at all).

Once completely cooled, I place extra cookies in a ziptop bag and freeze them. Pull out 1-2 cookies when ready and warm them up in microwave for 15-20 seconds.