

Chocolate Brownie Cookies (adapted from Food & Wine)

1 lb semi-sweet chocolate, chopped
4 Tbsp butter
4 large eggs
1 1/2 cups sugar
1 tsp vanilla
1/4 tsp salt
1/2 cup all-purpose flour
1/2 tsp baking powder
1 12 oz bag semi-sweet chocolate chips

In a large bowl set over a saucepan... or a double boiler, melt the chopped chocolate with the butter, stirring a few until until smooth - about 7 minutes. In another large bowl, using a handheld electric mixer, beat the eggs with the sugar at medium speed until thick and pale, about 5 minutes. Beat in the vanilla and salt. Using a rubber spatula, fold in the melted chocolate, then fold in the flour and baking powder, Stir in the chocolate chips. Scrape the batter into a shallow baking dish, cover and freeze until firm - about one hour.

Preheat oven to 350. Line a baking sheet with parchment paper. Scoop 2 Tbsp size mounds of dough onto prepared cookie sheet. Bake for about 8 - 10 minutes or until the edges are dry and the cookies are cracked on top. Let the cookies rest on the baking sheet for 10 minutes and then transfer to a cooling rack to cool completely before serving.

*these cookies can be made ahead and stored in an airtight container at room temperature for 4 days

**I froze half of the cookies in December and we have been enjoying them two month later.

Susan

You Go Girl!

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