

Triple Chocolate Cookies

The Cookiepedia

1 3/4 cups all purpose flour
1/4 cup cocoa powder
1 3/4 teaspoon baking powder
1/4 teaspoon salt
12 Ounces semisweet chocolate, coarsely chopped
1/2 cup unsalted butter , room temperature
1 1/4 cup dark brown sugar
1/4 cup sugar
3 eggs
1 1/2 teaspoons vanilla extract
1 cup (8oz) semisweet chocolate chips

1. Sift the flour, cocoa powder, baking powder, and salt into a bowl and set it
 2. Set a small pot of water on the stove and bring it to a simmer. Place chopped chocolate in a metal or heatproof glass bowl and set bowl top the pot. Stir the chocolate until it's fully melted and looks smooth. Remove from the heat. (We melted our chocolate in the microwave)
 3. Cream the butter and sugars on medium speed for several minutes, until they're light and fluffy. Add the eggs and the vanilla and mix to combine. Pour in the melted chocolate and continue beating.
 4. Add the flour mixture and chocolate chips half at a time, and mix on low speed, until just incorporated.
 5. Cover the dough and refrigerate for about 15 to 20 minutes, until it's firm enough to scoop. Line several cookie sheets with parchment paper or silicone baking mats.
 6. Roll the dough into 1 1/2 inch balls and place on the sheets about 2 inches apart. Bake for 8 to 10 minutes. They'll appear soft, but they'll firm up once cooled. Set the sheet on a wire rack for a few minutes, then transfer the cookies directly onto the rack to cool completely.
- Makes 5 dozen cookies