

Week of Menus

Chocolate Brownie Cookies

adapted from [Food and Wine Magazine](#) and Belinda Leong

Makes 3 dozen cookies (recipe easily doubled)

Ingredients

2 $\frac{2}{3}$ cups semisweet chocolate chips (or a mix of bittersweet and semisweet) (16 ozs of chocolate chips. Most bags are 12 oz, so you'll need a bag and $\frac{2}{3}$ cups more. I use the extra large bag from Costco.)

4 tablespoons unsalted butter ($\frac{1}{2}$ stick of butter)

4 large eggs, at room temperature

1 $\frac{1}{2}$ cups sugar

1 teaspoon pure vanilla extract

$\frac{1}{4}$ teaspoon espresso powder (optional, but really brings out the chocolate)

$\frac{1}{4}$ teaspoon salt

$\frac{1}{2}$ cup all-purpose flour

$\frac{1}{2}$ teaspoon baking powder

One 12-ounce bag semisweet chocolate chips (to be folded into the chocolate cookie dough at the end)

Method

In a bowl, place 16 oz (2 $\frac{2}{3}$ cups of chocolate chips) and $\frac{1}{2}$ stick of butter in a bowl to be set over boiling water. Melt chocolate and butter together until smooth and uniform, about 8 minutes. The mixture will not be runny but more thick and creamy.

In a small bowl, whisk together flour, salt, and baking powder. Set aside.

In a bowl of an electric mixer, or with a hand mixer, on medium speed, beat together eggs and sugar until thick and pale, about 5 minutes. Add vanilla extract. Fold in chocolate mixture. Add espresso powder. Carefully fold in flour mixture. Finally add chocolate chips. Stir carefully. Pour mixture into a shallow dish and cover and freeze for about 1 hour. If you'd prefer to bake mixture off another day, then simply cover and place dough in the refrigerator and it will be ready to scoop after it has chilled.

Preheat oven to 350. Line two cookie sheets with parchment paper. Scoop 2 tablespoon-sized mounds of dough, placing them 2 inches apart on the cookie sheet. Bake for about 10 to 12 minutes, until cookies are dry around the edges and crinkled on top. Allow cookies to rest in baking pan for 10 minutes before removing them carefully to a cooling rack.

People will be tempted to eat them warm. Let them. They also taste amazing fully cooled. If you happen to have some leftover, let them fully cool and store them in an airtight container.