

## **Chocolate Buttermilk Cookies**

Makes 36 large (3") cookies

2 cups flour

1/2 teaspoon baking soda

1/2 teaspoon salt

1/2 cup butter, unsalted, melted

3/4 cup cocoa powder

2 cups sugar

1 teaspoon vanilla

2/3 cup buttermilk

1 (12 oz.) bag semi-sweet chocolate chips (about 2 cups)

1. Preheat oven to 350 degrees. Line cookie sheets with parchment paper. Set aside.
2. In a medium bowl, combine flour, baking soda, and salt. Whisk to combine. Set aside.
3. In a large bowl, whisk the cocoa powder and melted butter until very smooth. Stir in the sugar, vanilla, and buttermilk until well combined.
4. Add the flour mixture to the chocolate mixture in thirds, stirring each time just until combined. Stir in the chocolate chips.
5. Scoop cookie dough onto prepared cookie sheets by heaping tablespoonfuls about 2" apart. Bake for 10 to 12 minutes, until cookies are puffed, edges are set, and center is still moist. Mine were just right at 11 minutes. Place cookie sheets on wire racks for 5 minutes, then remove cookies onto wire racks to cool completely. Store tightly covered.