

Double Chocolate Espresso Cookies

These cookies are fudgy in the center and a little chewy on the edges with as much chocolate as you can handle. I like to switch 1 oz of the dark chocolate for caramelized white chocolate to add in a bit of caramelly lightness. I also highly recommend using the cacao nibs—they're a great crunchy addition!

From 100 Cookies by Sarah Kieffer

Makes 20ish cookies

1 ½ cups (213 g) all-purpose flour

½ cup (50 g) Dutch-process cocoa powder

2 teaspoons ground espresso powder

1 teaspoon baking powder

½ teaspoon baking soda

14 tablespoons (198 g) unsalted butter, at room temperature

¾ cup (150 g) granulated sugar

¾ cup (150 g) brown sugar

1 tablespoon vanilla extract

1 large egg plus 1 large egg yolk

5 oz (142 g) semisweet or bittersweet chocolate, or 4 oz semisweet or bittersweet chocolate + 1 oz caramelized white chocolate, chopped into bite-sized pieces (see notes)

2 tablespoons cacao nibs, optional

Flaky sea salt, optional

1. Adjust an oven rack to the middle of the oven. Preheat the oven to 350F (180C). Line three sheet pans with parchment paper.
2. In a small bowl, whisk together the flour, cocoa powder, ground espresso, baking powder, and baking soda.
3. Slice 4 tablespoons (57 g) of the butter into 4 pieces and place them in a large bowl. Melt the remaining 10 tablespoons (142 g) of butter in a medium skillet over medium-high heat. Brown the butter until it is dark golden brown and giving off a nutty aroma, 2-3 minutes. Pour the

browned butter (and any bits of browned butter stuck to the bottom of the skillet) into the bowl with the room-temperature butter and stir until all the butter is melted and combined. Stir in the granulated and brown sugars, vanilla, and salt with a rubber spatula, mixing until combined.

4. Whisk in the egg and the yolk until fully combined and the batter is smooth and glossy, about 45 seconds. Let the batter sit for 2 to 3 minutes, and then whisk again for another 45 seconds. Pour the flour mixture into the bowl and use a rubber spatula to combine (it may take a minute to incorporate all the dry ingredients). Place the chopped chocolate and cacao nibs, if using, over the dough and use your hands to knead it in until it is evenly distributed. The dough will be very shiny, slick, and dense, and it will take a minute to incorporate the chocolate.

5. Form the dough into 1 ½ oz (45 g) balls (2 tablespoons). Place 6-7 cookies on each sheet pan. If you want a bit of a salty taste on the cookies, add a pinch of flaky sea salt, such as Maldon salt, to the top of each cookie dough ball.

6. Bake the cookies one pan at a time, rotating halfway through baking. For soft cookies with a gooey center, bake the cookies until the sides are set, the centers are very puffed, and the dough is still light, 8 to 9 minutes. For cookies with a crispy edge and tender center, bake until the cookies are light golden brown around the edges and the centers are still slightly puffed, 9 minutes. For cookies with a crisp edge and firm center, bake until the cookies are golden brown around the edges and the centers have begun to collapse, 10 minutes.

7. Transfer the pan to a wire rack and let the cookies cool for 10 minutes, then move the cookies to the wire rack to cool completely. Store cookies in an airtight container at room temperature for up to 3 days.

Note: for a more developed flavor, the dough can be rested for up to 48 hours in the refrigerator. Place balls of formed dough on a sheet pan lined with parchment paper, and cover with plastic wrap. Bake the next morning as directed, adding a little baking time (about 1 minute) to the chilled cookies. These cookies will be more plump and won't spread as much.