



THICK AND CHEWY DOUBLE CHOCOLATE COOKIES

Makes about 3 1/2 dozen cookies. Published September 1, 1999.

WHY THIS RECIPE WORKS:

To create a chocolate cookie recipe that would produce a cookie with a center of hot fudge sauce and a deep, complex chocolate flavor, we relied on basic ingredients (chocolate, sugar, eggs, butter, flour, baking powder, and salt) put together in a very particular way. Technique (a modified creaming method) and proportion (1 cup of sugar and 1 cup of flour to 8 ounces of chocolate) were all-important to our chocolate cookie recipe. And so, it turned out, was the nature of the chocolate we used. The more highly processed semisweet chocolate tasted smoother and richer than unsweetened, and Dutch-processed cocoa, which many bakers find superior in flavor to regular cocoa, further enriched the chocolate flavor.

To melt the chocolate in a microwave, heat at 50 percent power for 2 minutes, stir, then continue heating at 50 percent power for 1 more minute. If not completely melted, heat an additional 30 to 45 seconds at 50 percent power. Semisweet chocolate chips may be added for a bigger chocolate punch; if used, they will slightly increase the yield on the cookies. We recommend using a spring-loaded ice cream scoop to scoop the dough. Resist the urge to bake the cookies longer than indicated; they may appear underbaked at first but will firm up as they cool.

INGREDIENTS

- 2 cups unbleached all-purpose flour
- 1/2 cup Dutch-processed cocoa powder
- 2 teaspoons baking powder
- 1 teaspoon table salt
- 16 ounces semisweet chocolate, chopped
- 4 large eggs
- 2 teaspoons vanilla extract
- 2 teaspoons instant coffee or espresso powder
- 10 tablespoons unsalted butter (1 1/4 sticks), softened but still firm
- 1 1/2 cups light brown sugar
- 1/2 cup granulated sugar

INSTRUCTIONS

1. Sift together flour, cocoa, baking powder, and salt in medium bowl; set aside. Melt chocolate in medium heatproof bowl set over pan of almost-simmering water, stirring once or twice, until smooth; remove from heat. Beat eggs and vanilla lightly with fork, sprinkle coffee powder over to dissolve, and set aside.
2. In bowl of standing mixer fitted with paddle attachment (or with hand mixer), beat butter at medium speed until smooth and creamy, about 5 seconds (15 seconds with hand mixer). Beat in sugars until combined, about 45 seconds (1 1/2 minutes with hand mixer); mixture will look granular. Reduce speed to low and gradually beat in egg mixture until incorporated, about 45 seconds (1 1/2 minutes with hand mixer). Add chocolate in steady stream and beat until combined, about 40 seconds (1 minute with hand mixer). Scrape bottom and sides of bowl with rubber spatula. With mixer at low speed, add flour mixture and mix until combined, about 40

seconds (1 minute with hand mixer). Do not overbeat. Cover with plastic wrap and let stand at room temperature until consistency is scoopable and fudgelike, about 30 minutes.

3. Meanwhile, adjust oven racks to upper- and lower-middle positions and heat oven to 350 degrees. Line 2 cookie sheets with parchment paper. Leaving about 1 1/2-inches between each ball, scoop dough onto parchment-lined cookie sheets with 1 3/4-inch diameter ice cream scoop.

4. Bake cookies until edges have just begun to set but centers are still very soft, about 10 minutes, turning cookie sheets from front to back and switching from top to bottom racks halfway through baking.

5. Cool cookies on sheets about 10 minutes, slide parchment with cookies onto wire rack and cool to room temperature; remove with wide metal spatula.

TECHNIQUE

Double Chocolate Cookies Techniques



Size Matters! The balls of raw dough should be about the size of a golf ball. Don't skimp.



Clean & Neat: If you dip the scoop in cold water between scoopings, the fresh dough releases from it beautifully.



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