

Chocolate Truffle Cookies



A very dark, rich chocolate cookie for the true chocoholic. This recipe uses relatively little flour, resulting in dense, fudge-like cookies. These cookies keep well in the freezer (but you may have a hard time waiting for them to thaw before you eat them).

By Kevin Barr

Prep: 15 mins

Cook: 10 mins

Additional: 1 hr 35 mins

Total: 2 hrs

Servings: 36

Yield: 3 dozen



Ingredients

4 (1 ounce) squares unsweetened chocolate, chopped

1 cup semisweet chocolate chips

6 tablespoons butter

3 eggs

1 cup white sugar

1 ½ teaspoons vanilla extract

½ cup all-purpose flour

2 tablespoons unsweetened cocoa powder

¼ teaspoon baking powder

¼ teaspoon salt

1 cup semisweet chocolate chips

Directions

In the microwave or in a metal bowl over a pan of simmering water, melt unsweetened chocolate, 1 cup of the chocolate chips, and the butter stirring occasionally until smooth. Remove from heat and set aside to cool. In a large bowl, whip eggs and sugar until thick and pale, about 2 minutes. Stir in the vanilla and the chocolate mixture until well mixed. Combine the flour, cocoa, baking powder and salt; gradually stir into the chocolate mixture. Fold in remaining 1 cup chocolate chips. Cover dough and chill for at least an hour or overnight.

Preheat oven to 350 degrees F (175 degrees C). Roll chilled dough into 1 inch balls. Place on ungreased cookie sheets so they are 2 inches apart.

Bake for 9 to 11 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Nutrition Facts

Per Serving: 112 calories; protein 1.6g; carbohydrates 13.9g; fat 6.8g; cholesterol 20.6mg; sodium 40mg.