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# Outrageous Chocolate Cookies



Don't bake these rich double-chocolate cookies to a crisp; they are meant to be soft and chewy.

**Prep:** 20 mins

**Total:** 45 mins

**Yield:** Makes 2 dozen



## Ingredients

8 ounces semisweet chocolate, roughly chopped

4 tablespoons unsalted butter

2/3 cup all-purpose flour

1/2 teaspoon baking powder

1/2 teaspoon salt

2 large eggs

3/4 cup packed light-brown sugar

1 teaspoon pure vanilla extract

1 package (12 ounces) semisweet chocolate chunks

## Directions

### Step 1

Preheat oven to 350 degrees. Heat chopped chocolate and butter in a microwave-safe bowl in 20-second increments, stirring between each, until almost melted; do not overheat. In another bowl, whisk together flour, baking powder, and salt.

### Step 2

In a mixing bowl, beat eggs, brown sugar, and vanilla on high speed until light and fluffy. Reduce speed to low; beat in melted chocolate. Mix in flour mixture until just combined. Stir in chocolate chunks.

### Step 3

Drop heaping tablespoons of dough 2 to 3 inches apart onto baking sheets. Bake, rotating sheets halfway through, until cookies are shiny and crackly yet soft in centers, 12 to 15 minutes. Cool on baking sheets 10 minutes; transfer to a wire rack to cool completely.

## Cook's Notes

Don't worry if the batter seems thin. It should look more like a brownie batter than a cookie dough. Cookies can be stored in an airtight container at room temperature for two to three days.