

# Clara's Bach Double Chocolate Chip Cookies



## Dry Ingredients

1 cup flour  
3/4 cup high quality Dutch-process cocoa powder  
1/2 tsp baking powder  
1/2 tsp baking soda  
1 tsp salt

## Wet Ingredients

11 Tbsp unsalted butter  
3/4 cup granulated sugar  
3/4 cup dark brown sugar  
2 tsp vanilla extract  
1 egg  
2 1/4 cups favorite chocolate chips

- 1) Preheat oven to 350F.
- 2) Combine the dry ingredients in a large bowl. Beat butter, granulated sugar, and brown sugar together in a Kitchen Aid mixer with the paddle attachment for 5 minutes.

3) When the mixture looks fluffy, add in the vanilla and egg. Slowly add the dry ingredients into the wet mixture (the dough will be pretty dry).

4) Mix the chips in gently. Wrap the dough well in plastic wrap and refrigerate overnight (This is the key for great flavor in any chocolate chip cookie!).

5) Drop the dough onto cookie sheets lined with parchment paper. The cookies will expand, so leave plenty of room between. How long you bake them will depend on what size cookie you like. 2 - 3 inch cookies will bake about 15 minutes. The center should be just a little soft in the center. Let cool before taking off the cookie sheets. We like wrapping and freezing some of the cookie dough in a log so we don't eat too many cookies at once.

- And my decadent serving suggestion, top with a scoop of ice cream or dunk in your coffee!

