Indictment Cookies

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What You'll Need:

1/2 cup (4 ounces) butter, softened

1/2 cup (4 ounces) light brown sugar

1/2 cup (about 3 1/2 ounces) white sugar

2 large eggs, cold

1 tablespoon vanilla extract

2/3 cup (3 ounces) whole wheat flour

1/4 cup (2 ounces) Dutch process cocoa powder (not cocoa drink mix!)

1 1/2 cups (5 ounces) all-purpose flour

2 teaspoons kosher salt

1 3/4 teaspoon baking power

1 teaspoon baking soda

A generous 16 to 18 ounces of mix-ins. I used a mix of white, semi-sweet, peanut butter, butterscotch, milk, bittersweet chocolate and only the sexiest M&Ms.

What You'll Do:

1. In a small bowl, whisk together the flours, cocoa, salt, baking powder and baking soda. Set aside.
2. In a stand- or with a hand-mixer, cream the butter, white sugar and light brown sugar until light and fluffy, about 3 minutes. Scrape down the sides.
3. Add the vanilla and beat until just combined.
4. Add the eggs, one at a time, beating until the eggs look absorbed into the batter. Scrape down the sides of the bowls and the paddle.
5. Add the flour-cocoa mixture and mix until the flour mixture is just moistened. Add in all those chips and mix on low speed until combined.
6. Refrigerate the dough for 2 hours, or ideally, 8 hours to let the flours hydrate. If you are like me, however, you will bake some of the dough right away. Just promise me you'll

leave the rest to chill in the fridge, so you can see what a difference chilling the dough makes.

7. When ready to bake, preheat the oven to 350 degrees and line baking sheets with parchment paper. Shape dough into balls about 3 1/2-inches in diameter for large cookies, 2 inches for smaller. Bake cookies for about 15 to 17 minutes for large balls, 12 to 15 for smaller ones. The exterior should look dry. Oven temperatures vary, so keep tweaking your timing until you are pleased.

8. Let cool on the baking sheet for at least 5 minutes before removing to a cooling rack. Curl up with a copy of the indictment and enjoy.