

# Mega Chocolate Cookies with White Chocolate

From [marissarothkopf.substack.com](http://marissarothkopf.substack.com)

## What You'll Need:

1 cup (138 grams) whole wheat flour\*\*\*

1 cup (135 grams) all-purpose flour

1/2 cup (42 grams) cocoa powder

1 teaspoon baking soda

1 teaspoon kosher salt

1 cup (8 ounces) butter, softened

1 cup (200 grams) granulated sugar

1/2 cup (90 grams) light brown sugar

2 large eggs, lightly beaten

1 teaspoon vanilla

2 cups white and dark chocolate chips and chunks (Mix it up however you choose. For these I did half semi-sweet, half white chocolate chunks from a Lindt white chocolate bar.)

\*\*\*You can use all white flour if you prefer. I use whole wheat to help cut some of the sweetness.

## What You'll Do:

1. Whisk the flours, baking soda, salt and cocoa together in a medium bowl, being sure to work out any lumps of cocoa.
2. With a hand/stand mixer, cream the butter and sugars until super light and fluffy. Three minutes is a good estimate. Be vigilant about scraping down the side occasionally. Remember: well-creamed butter and sugar helps yield a chewy cookie.
3. Add the eggs in two additions. Beat until the eggs are absorbed by the batter, about 2 minutes on medium speed. Add the vanilla until just blended. Remember your ABS (always be scraping).
4. Add the flour mixture in two additions. ABS. Stir in the white and chocolate chips.
5. Roll the dough into big balls. Each ball should weigh around 3.5 ounces (about 2-inches x 2-inches).

6. Refrigerate the balls, covered, for four hours. You can also tuck them away in the freezer like the good prepper you are.
7. Preheat the oven to 350 degrees F. Line a baking sheet with parchment paper. These babies sprrrread, so only 4 to a cookie sheet. Bake for 13-15 minutes, rotate the pan front to back once, until the center is set. We tend to bake them on demand, one-by-one in our toaster oven.

**Possible additions:**

This is an obliging cookie and can take all sorts of additions.

Consider adding 1/2 teaspoon cinnamon to deepen the chocolate flavor.

Have fun with other additions, including: dried cherries, dried cranberries, milk chocolate chips, chunked up pieces of a Lindt intense orange bar (or similar), peanut butter chips, little peanut butter cups and I suppose, if you're that kind of person, chopped nuts.