

# REALLY VERY CHOCOLATEY COOKIES

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*Yield: 3 dozen cookies, enough for one person. (I kid. That said, I always make a double batch. These freeze well.)*

## **What You Need:**

- 1/4 cup almond flour (24 grams) (you can substitute all-purpose flour )
- 1/4 tsp baking powder
- 1/4 teaspoon kosher salt
- 2 cups (12 ounces/322 grams) semisweet chocolate pieces (divided into two equal portions)
- 2 ounces unsweetened chocolate
- 2 tablespoons (28 grams) unsalted butter
- 2/3 cup (133 grams) granulated white sugar
- 2 large eggs
- 1 teaspoon vanilla extract

## **What You Do:**

1. Preheat the oven to 350 degrees F.
2. In a small bowl, whisk together the flour, baking powder and salt. Set aside.
3. In a large, heat-safe mixing bowl over a pan of simmering water, melt 1 cup (6 ounces) of the chocolate chips, the unsweetened chocolate and butter. Stir occasionally. When melted, remove from the heat and let the mixture cool.
4. To the cooled chocolate mixture add the sugar, eggs and vanilla and beat well (I use a wooden spoon). Add the flour and mix until just blended, being sure to scrape down the sides, and scoop up from the bottom to make sure all the flour is incorporated. Stir in the remaining chips.
5. Line two baking sheets with parchment paper. Drop the dough by teaspoonfuls ( a small ice cream scoop really helps here) onto the sheet. Bake for 8 to 10 minutes until the cookies crack and look dull. Let them cool on the cookie sheet for a few minutes before eating them.