



# TRIPLE CHOCOLATE SALTED BROWNIE COOKIES

## STEP BY STEP RECIPE GUIDE

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### Ingredients:

8 oz semisweet chocolate, chopped	1/2 cup granulated sugar
3/4 cup all-purpose flour	1/2 cup lightly packed brown sugar
1/4 cup unsweetened cocoa powder	2 large eggs, at room temperature
1 tsp baking powder	1 tbsp vanilla extract
1/4 tsp kosher salt	1 cup dark chocolate chips
1/3 cup (5 tbsp plus 1 tsp) unsalted butter	Flake salt, for sprinkling

STEP 1: Line two rimmed baking sheets with parchment paper and set aside.

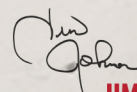
STEP 2: Melt the chopped chocolate in a double boiler or in the microwave in 15-second increments. Set aside to cool slightly.

STEP 3: Add the flour, cocoa powder, baking powder and salt to a bowl and whisk to combine. Set aside. Add the butter and both sugars to a large bowl and use an electric mixer to cream together; it will not cream together like traditional cookie dough and will look like wet sand. Continue mixing until there are no lumps of butter larger than a pea. Turn off the mixer and add the eggs and vanilla. Mix on medium speed until the mixture is smooth and evenly combined, about 2 minutes. Add the cooled chocolate and mix until smooth. Add the dry ingredients and beat until just combined and no dry streaks remain. Fold in the chocolate chips.

STEP 4: Cover the cookie dough and refrigerate for 20 minutes. Preheat the oven to 350 degrees.

STEP 5: Scoop tablespoon-sized portions of dough onto the prepared baking sheets, leaving 2 inches of space between cookies. Top each with a sprinkle of flake salt.

STEP 6: Transfer to the oven and bake for 10 minutes. The cookies will be very soft in the centers with crispy edges; the centers will firm up as they cool. Let cool for 5 minutes on the baking sheets, then transfer to a wire rack to cool completely. Continue the process with the remaining dough.



JIM JOHNSON

