

CHEWY BROWNIE COOKIES

These more-ish cookies have a lovely crackled satin surface that looks just like a well-made pan of chocolate brownies and they have a chocolate flavour that's just as intense due to the proportionately large quantity of chocolate in the recipe. Get that glass of cold milk ready!

Makes 24 cookies

Prep Time: 15 minutes, plus chilling

Cook Time: 10 minutes

8 oz (240 g) dark baking/couverture chocolate chopped

¼ cup (60 g) unsalted butter*, diced

2 large eggs

½ cup (100g) granulated sugar

½ cup (100 g) packed light brown sugar

1 tsp vanilla extract

½ cup (75 g) all-purpose flour**

¼ cup (30 g) Dutch process cocoa powder

¼ tsp baking powder

¼ tsp fine salt

½ cup (90 g) chocolate chips (white, milk or semisweet)

1. **Preheat the oven** to 375°F (190°C) and line 2 baking trays with parchment paper.
2. **Melt the chocolate and butter** in a small metal bowl placed over a pot of barely simmering water, stirring gently until smooth. Set aside.
3. **Whisk the wet ingredients.** In a large bowl, vigorously whisk the eggs, granulated sugar, brown sugar and vanilla by hand for a minute, until paler in colour. Whisk in the melted chocolate.
4. **Sift in the flour, cocoa powder, baking powder and salt** and stir to combine. The batter will be quite fluid but if you let it rest for a minute or two, it will thicken up on its own. Scoop the cookies onto the trays, leaving 2 inches (5 cm) between them.
5. **Bake for 8 to 10 minutes**, until the cookies appear crackled on the surface. Remove from the oven and cool on the trays, on cooling racks, for 10 minutes. Lift the cookies onto the racks to cool completely.

The cookies will keep in an airtight container at room temperature for up to 5 days.