Double Chocolate Chip Cookies

Recipe by Isabel

Course: **Cookies, Cookies with Chocolate**

Servings	Prep time	Cooking time	Total time
10 servings	15 minutes	11 minutes	26 minutes

Ingredients

114 g (1/2 cup) unsalted butter, room temperature

200 g (1 cup) brown sugar, packed

1 egg, room temperature

2 tsp vanilla extract

29 g (1/4 cup) cocoa powder

1 tsp espresso powder

125 g (1 cup) all-purpose flour

1/2 tsp baking soda

1/2 tsp salt

224 g (1 1/4 cups) chocolate chips

Directions

1 **Preheat and Prep:** Preheat your oven to 175°C (350°F) and line a baking sheet with parchment paper. Set aside.

2 **Cream Butter and Sugar:** Place the softened butter and brown sugar in a stand mixer fitted with the paddle attachment. Beat on medium-high speed until the mixture is fluffy, about 2 minutes.

3 **Add Wet Ingredients:** Scrape down the sides of the bowl and add the egg and vanilla extract. Mix until well combined.

4 **Incorporate Dry Ingredients:** Scrape down the bowl again and add the cocoa powder, espresso powder, flour, baking soda, and salt. Mix on low speed, gradually increasing to medium until just combined and no streaks of flour remain.

5 **Fold in Chocolate Chips:** Gently fold in the chocolate chips until they are evenly distributed throughout the dough.

6 **Shape and Bake:** Use a 2-ounce cookie scoop to drop the cookie dough onto the prepared baking sheet, spacing them about 2 inches apart. Bake at 175°C (350°F) for 11 minutes, or until the edges are set but the centers are still gooey.

7 **Cool and Enjoy:** Allow the cookies to cool on the baking sheet for about 10 minutes until they are set. Enjoy these warm, gooey chocolate delights!