TITLE: Chocolate Brownie Cookies

INGREDIENTS SERVES: _____ TIME: _____ BY: _____

1 lb (454 gm) semisweet chocolate, chopped

4 Tbs butter

4 large eggs

1 1/2 cups (300 gm) vanilla infused sugar

1 tsp vanilla extract

1/4 tsp kosher salt

1/2 cup (60 gm) all-purpose (AP) flour

1/2 tsp baking powder

12 ounces semisweet chocolate chips

DIRECTIONS

Melt the chocolate and the butter together over a double boiler until smooth & shiny. In the bowl of a stand mixer using the paddle attachment, beat together the eggs & sugar over medium speed until thick and pale, about 5 minutes. Add the vanilla & salt. Gently stir the melted chocolate and butter mixture into the batter. Add the flour and baking powder and mix until combined. Stir in the chocolate chips. Spoon the dough into a shallow baking dish and freeze until well chilled and firm, about 1 hour. Preheat the oven to 350 °F and line a sheet pan with parchment paper. Scoop 2 tablespoon sized mounds of cookie dough onto the baking sheet for each cookie desired, leaving 2 inches between each cookie. Bake for 11-14 minutes until the cookies look dry around the edges and cracked on top. Cool for 10 minutes on the sheet pan, then transfer to a cooling rack to cool fully. Raw scooped cookie mounds can be frozen

and baked off at a later time. Add 2-3 minutes to baking time if frozen.

NOTES: