

## Giant Double Chocolate Cookies

1 cup (2 sticks) unsalted butter, softened  
1¼ cup sugar  
2 large eggs  
½ cup dark cocoa powder  
2¼ cups all-purpose flour  
¼ tsp. coarse salt  
1 tsp. baking powder  
2½ cups semi-sweet chocolate chips

### *Directions:*

Preheat the oven to 350° F. Line baking sheets with parchment paper or silicone baking mats. In the bowl of an electric mixer, combine the butter and sugar. Beat together on medium-high speed until light and fluffy, 2-3 minutes. Blend in the eggs one at a time, scraping down the bowl as needed. Mix in the cocoa powder until well blended. Add the flour, salt and baking powder to the bowl and mix on low-speed just until incorporated. Fold in the chocolate chips with a spatula. \*Transfer the dough to a work surface and knead briefly by hand to be sure the ingredients are well combined. \*(If using a Kitchen Aid mixer, you may not need to knead by hand.)

Divide the dough into 4 ounce portions or divide into 12 equal pieces. Roll each portion of dough into a ball and flatten just slightly into a disc. (You can also make a smaller cookie by scooping dough into walnut sized mounds, and flatten slightly.) Place on the prepared baking sheets, a few inches apart. Bake 16-20 minutes for giant cookie. (For the smaller cookie, bake for 8-10 minutes) Let cool on the baking sheets 5-10 minutes, then transfer to a wire rack to cool completely. Makes 12, 4 oz sized monster cookies (or a lot of little cookies. ;)).