



## INGREDIENTS

### WET INGREDIENTS

8 OZ of semi-sweet couverture chocolate

½ cup of unsalted butter

1 ½ cups of granulated sugar

2 eggs

1 TSP of vanilla bean extract

### DRY INGREDIENTS

1 cup AP flour

½ cup of unsweetened cocoa powder

½ TSP of kosher salt

½ TSP of baking soda

½ TSP of baking powder

### OTHER

For best results, all your ingredients need to be at room temperature



## DOUBLE CHOCOLATE COOKIES

By Caterina Romano's kitchen

## DIRECTIONS

1. Divide the chocolate into 2 quadrants equaling 4 OZ per portion. Chop half of the chocolate in big chunks and place in a glass bowl. Cut the other, in small chunks and place in another bowl. Set aside.
2. Combine the butter and the small chunks of chocolate in a Ben Marie. Mix until the butter and chocolate are melted together. Set aside for 15 minutes to cool.
3. In a bowl of a stand mixer equipped with a paddle, add the sugar, the eggs, the vanilla and mix for a few minutes until the mixture turns pale yellow.
4. For the dry ingredients, in a large glass bowl combine the flour, cocoa powder, salt, baking soda and baking powder. Mix until all ingredients are well combined.
5. Gradually stream in the chocolate butter mixture to the wet ingredients.
6. Add the dry to the wet, one tablespoon at a time.
7. Add the remaining chocolate chunks.
8. Do a scrape down.
9. Transfer the dough to a glass bowl, plastic wrap and refrigerate for a minimum of 1 ½ hours.
10. Preheat the oven to 325 DF.
11. Line two baking sheets with parchment paper.
12. Remove the dough out of fridge and using a 1.5 TBSP scooper, scoop the dough and roll it into a meatball. Place them on the baking tray 2" apart. Using your fingers, press down on the cookie and lightly flatten it.
13. Bake cookies for 13-15 minutes.
14. Place the cookies on a wire rack and allow to cool before serving.

**ENJOY THE DOUBLE CHOCOLATE COOKIES**