

# Double Chocolate Chip Cookies



Irresistibly decadent and full of chocolatey flavor, these double chocolate cookies are perfect for chocolate lovers!

<b>Course</b>	Dessert, Snack
<b>Cuisine</b>	American
<b>Prep Time</b>	15 minutes
<b>Cook Time</b>	10 minutes
<b>Rest Time</b>	5 minutes
<b>Total Time</b>	30 minutes
<b>Servings</b>	24 Cookies
<b>Calories</b>	131kcal
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## Ingredients

- 1 cup all-purpose flour (120g)
- 1/3 cup natural unsweetened cocoa powder (33g)
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup unsalted butter softened, (113g)
- 1/2 cup light brown sugar (110g)
- 1/3 cup granulated sugar (66g)
- 1 large egg
- 2 teaspoons vanilla extract
- 1 cup semisweet chocolate chips or dark chocolate chunks or chopped bars (180g)

## Instructions

1. Preheat oven to 375F. Line two baking sheets with parchment paper.
2. In a bowl, sift together flour, cocoa powder, baking soda, and salt.
3. In a large mixing bowl or the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars on medium speed until very light and fluffy, about 3 minutes.
4. Add egg and vanilla and beat until well combined, scraping down the sides of the bowl as needed.
5. With the mixer on low speed, gradually add the flour mixture, mixing just until combined. Stir in the chocolate chips.
6. Scoop 1 1/2 tablespoon-sized balls of dough on the cookie sheet, place about 2 inches apart.
7. Bake for 10 minutes or until cookie edges are firm and the center appears dry. Let cool on the sheets for 5 minutes. Transfer to wire racks to continue cooling. Store baked cookies in an

airtight container for up to 5 days.

## Notes

- I highly recommend using a cookie scoop. Using a cooking scoop ensures that all the cookies are the same size so that they bake evenly. If you plan on baking cookies regularly, it's worth purchasing!
- Make sure your light brown sugar is soft and moist for the best cookies. If your brown sugar has hardened, not to worry, it's an easy fix! I wrote a detailed post on how to soften brown sugar.
- Make sure to line your sheet pan with parchment paper or a silicone mat. A lined pan helps the cookies bake more evenly. Also, if you add the cookie dough directly onto a sheet pan, they'll stick, and the bottoms will be crispier.
- You can use your favorite chocolate chips in these cookies, including milk, white, or ruby chocolate. For an extra twist, substitute half of the chocolate chips for peanut butter chips.
- Room temperature butter and egg will mix more evenly into each other. Place your egg into a bowl of warm water for a couple of minutes. Doing so will quickly bring it to room temperature if you have forgotten to take it out of your fridge beforehand.
- Sifting the dry ingredients help combine everything evenly before they are mixed with the wet ingredients. If you skip sifting, you might end up overmixing to try to avoid pockets of cocoa powder.
- For slightly thinner and chewier chocolate cookies, bake at 350F for 10 to 11 minutes.
- Measure your flour correctly! Adding too much flour to the recipe is the most common mistake. The best and easiest way to measure flour is by using a scale. If you don't have one, then fluff your flour with a spoon, sprinkle it into your measuring cup, and use a knife to level it off.

## Nutrition

Calories: 131kcal | Carbohydrates: 16g | Protein: 2g | Fat: 7g | Saturated Fat: 4g | Polyunsaturated Fat: 1g | Monounsaturated Fat: 2g | Trans Fat: 1g | Cholesterol: 18mg | Sodium: 77mg | Potassium: 77mg | Fiber: 1g | Sugar: 10g | Vitamin A: 133IU | Calcium: 13mg | Iron: 1mg

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