

Double Chocolate Delight Cookies

From My Carolina Home

This is a small batch recipe that makes only 18 cookies. If you'd like a whole batch of 3 dozen, just double the recipe.

1 cup + 2 tablespoons all purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
2 tablespoons dark cocoa
5 tablespoons shortening
3 tablespoons unsalted butter
1/2 cup brown sugar
1/4 cup white sugar
1 teaspoon vanilla
1 large egg
1 cup semi-sweet dark chocolate chips



Sift flour, soda, salt and cocoa in a bowl and set aside. Don't skip this step as it will ensure all the lumps are broken up before mixing. Cream shortening and sugars until light and fluffy. Add vanilla and egg, and beat on medium speed until mixed well. Add 1/2 the flour mixture, and mix on low speed until fully incorporated. Don't over-mix. Add the rest of the flour and stir by hand until incorporated. Add the chips folding until well distributed.

Using a 2-tablespoon scoop, scoop 12 cookies onto an insulated baking sheet. Bake at 350 degrees for 12-14 minutes until lightly browned and puffed. Remove from oven and allow to cool five minutes on baking sheet before transferring to a rack to finish cooling. Allow the baking sheet to cool a bit before scooping the next batch of cookies onto it.

Yield about 18 cookies.

Optional – Kick it up to a gourmet cookie by sprinkling with a small amount of sea salt.