

Carolyn Jewel – My Dangerous Pleasure

Chocolate Chocolate-Chip Cookies

The base recipe is here, but I have modified several steps:

<http://allrecipes.com/Recipe/chocolate-chocolate-chip-cookies-i/Detail.aspx>

Notes on ingredients

The butter you use makes a difference. Use a butter known for its high quality.

I've done some Extreme Butter Testing and have made these cookies with salted vs. unsalted versions of all the butters mentioned below, except only the unsalted version of 5-Star because it's really, really expensive and they don't sell the super high fat version to the regular public, anyway (which would be me) so I can't really say that 5-Star was worth the difference in price given how good the others are.

Butter brands I have personally tested:

Lur-Pak (Danish butter)

Kerrigan (Irish butter)

5-Star Butter (available online – but this butter requires a commitment from you, it's not cheap!)

Clover Butter (Where I live -- Northern California-- our local butter, Clover, is just as good, if not better than the others I mention.

Straus Family: Another Sonoma County butter, which as I learned in putting this together, was named "One of the Top Premium Butters in America" by Food and Wine Magazine. I live in butter paradise.

<http://www.strausfamilycreamery.com/?title=Butter> (has a store locator, but also offers
<http://www.diamondorganics.com/> as a place where you can order this butter on line.
<http://www.fivestarbutter.com>

Lur-Pak is usually available at Whole Foods, and Trader Joe's carries Kerrigan, but you can often find these butters in regular grocery stores.

For these cookies, my taste testers (aged 9 to 83) preferred the versions made with salted butter. However, you could use unsalted (which gives you better control over flavors) and increase the salt added. Or just use salted butter.

The Chocolate

You have to look really, really hard to find chocolate without soy lethicin in it. Sadly several formerly high quality chocolates have started adding soy lethicin. If you find chocolate without it, almost by definition, you've found a high quality chocolate. You should be able to

pronounce all the ingredients in your chocolate (cocoa, cocoa butter and not much else)

If you use regular sized chocolate chips, my suggestion is to chop or food process them to half the size, but it's fine if you don't. Alternatively, use two cups of good quality chocolate, semisweet is best for this cookie, and chop or food process until the pieces are half the size of normal chocolate chips.

For the cocoa powder, use a high quality cocoa powder such as Droste. Anything Dutch processed should be OK. Your ability to pronounce all the ingredients is an indication of quality.

Ingredients

At Room Temp (should sit out for at an hour):

1 cup of butter

2 eggs

2 teaspoons of pure vanilla extract. Use actual vanilla extract, not the fake stuff.

1 ½ cups of sugar. I highly recommend the use of baker's sugar, for the texture. There's no flavor difference.

2 cups All Purpose flour. (If you use cake flour, the substitution is 1 cup plus 2 tablespoons for each cup of regular flour. Cake flour will produce a finer textured cookie.)

2/3 cup cocoa powder (Since it can be lumpy, sift before adding it)

¾ teaspoon baking soda.

¼ teaspoon salt (sea salt or Kosher salt if you have it)

2 cups semisweet chocolate chips.

Sea salt to sprinkle on top of the cookie before it's baked.

Directions

Preheat oven to 350 F (175 C)

In a large bowl (not your mixer unless you have 2 or don't mind cleaning the mixer before the next step) sift the flour, cocoa powder, baking soda and the ¼ teasp of salt. You can put these in the sifter together. Whisk for 2-3 minutes to thoroughly mix! Don't cheat. The sifting isn't enough. If you use your mixer, 1.5 minutes of mixing on medium is enough.

In a mixer, beat the butter and sugar until it's light and creamy.

Add the eggs 1 at a time
Add the vanilla

Beat in the flour mixture a half cup or so at a time, just to keep the flour from flying all over the place.

Remove from the mixer and fold in the chocolate chips.

Drop by spoonful (how big depends on how big you want your cookies to be. Just make sure they're roughly the same size) onto an ungreased cookie sheet. Sprinkle sea salt on top of each cookie. If you have a salt grinder, one turn per cookie is enough. This will intensify the chocolate flavor.

Bake for 8-10 minutes or until set. Let cool slightly on the cookie sheet before transferring to wire racks.