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SP.287 / 5.S15 / ESG.SP287 Kitchen Chemistry
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Death By Chocolate Cookie

Adapted from a Baker's Chocolate Ad, Feb. 2000.

Ingredients:

- 1 package chocolate squares (8 ounces, 8 squares)
- 8 oz. (1 cup) Chocolate pieces
- $\frac{3}{4}$ cup firmly packed brown sugar
- $\frac{1}{4}$ cup butter or margarine
- 2 eggs
- 1 tsp. vanilla
- 1 cup flour
- 1 tsp. baking powder
- 2 cups chopped nuts (optional)

Method:

- Heat oven to 350°F. Position the oven racks in the middle of the oven or if there are multiple racks of cookies going in, put one rack in the bottom third and one rack in the top third of the oven.
- Microwave 8 squares of chocolate in a large microwavable bowl with the butter on High for 1-2 minutes.
- Stir until chocolate/butter mixture is melted and smooth
- Stir in sugar, eggs and vanilla. Mix until smooth
- Add the baking powder to the flour and mix. Then add the flour mixture to the chocolate mixture. Stir until smooth
- Stir in chocolate pieces and nuts
- Line cookie sheet with greased parchment paper.
- Drop by tablespoon onto greased cookie sheet
- Bake 8 minutes on bottom rack. Then rotate the rack and move to the top rack and cook for an additional 8 minutes. Cookies are done when they are puffed and feel set to the touch. It might require additional baking back on the bottom rack. You need to really watch the bottom baking to make sure you don't burn your cookies
- Cool on cookie sheet 1 minute.
- Transfer to wire rack or parchment paper to cool completely.
- Makes about 2 dozen cookies.

Notes:

If you are not a chocoholic and wish to reduce the amount of chocolate, you can add white chocolate chips or just eliminate the chocolate chips