



# gooey double chocolate cookies

Okay. The title of this recipe alone should have you running for the baking supplies. But if I must do a little sell-job, these decadent, oozing chocolate cookies have chocolate chips in them.

MAKES: 35 COOKIES



julie albert & lisa gnat

## ingredients

- 1 cup butter, softened
- 1 cup sugar
- 1/2 cup packed brown sugar
- 2 large eggs
- 2 cups flour
- 2 1/3 cup cocoa powder
- 3/4 tsp baking soda
- 1/2 tsp kosher salt
- 2 cups milk chocolate chips

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## directions

1. Preheat oven to 350°F.
2. In an electric mixer, cream butter, sugar and brown sugar together on medium speed until light and fluffy. Add eggs and beat until well mixed.
3. In a small bowl, combine flour, cocoa powder, baking soda and salt. Using a wooden spoon, stir flour mixture and chocolate chips into butter mixture until blended.
4. Drop the batter by rounded tablespoon onto an ungreased baking sheet. Bake 8-10 minutes. Cool slightly on the baking sheet before transferring the cookies to a wire rack.

*“Who do you have to screw around here to get a cup of tea and a chocolate biscuit?”*

— HUGH GRANT, 'LOVE ACTUALLY'

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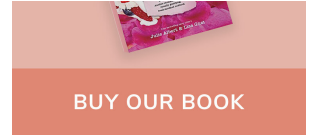
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