Double Chocolate Chip Cookies

Makes 16 large cookies

1/2 cup unsalted butter, softened to room temperature
1 cup granulated sugar
1 large egg
1 tsp. pure vanilla extract
1 1/2 cups all-purpose flour
1/3 cup unsweetened cocoa powder
1/2 tsp. baking soda
1/2 tsp. baking powder
1/2 tsp. salt
6 oz. dark chocolate chips

1. Heat the oven to 350º. Cream the softened butter and sugar until light and fluffy (about 4 minutes). I suggest using a mixer instead of doing this by hand.

2. Scrape down the sides of the bowl. Add the vanilla extract and egg and mix together for 1 minute.

3. In another bowl, whisk together the flour, cocoa powder, baking soda, baking powder, and salt.

4. Add the dry ingredients all at once to the sugar, butter, and egg mixture. Mix until just combined. The dough will be quite thick but shouldn't be dry. Make sure to scrape down the bottom and sides of the bowl.

5. Add the chocolate chips and mix into the dough by hand.

6. Drop by large tablespoon onto a cookie sheet. I found that 8 cookies per sheet fit perfectly.

7. Bake for 9 minutes. Try your hardest not to over-bake – the original recipe called for 11-12 minutes but I found that by 9 minutes my cookies were done. Allow to cool for 5 minutes before transferring to a wire cooling rack (or a paper bag to absorb excess oil).