

FLOURLESS DOUBLE CHOCOLATE BROWNIE COOKIES

INGREDIENTS

1 cup softened butter
1 cup brown sugar
1 cup white sugar
2 eggs
2 teaspoons vanilla
1 teaspoon baking soda
1 teaspoon salt
2 cups cocoa powder
1 cup white chocolate chips
1 cup semi-sweet chocolate chips
1 cup walnuts (optional)

DIRECTIONS

Preheat oven to 350F. Line baking sheets with silpat or parchment paper.

In the work bowl of your stand mixer, cream together the butter and sugars. Add the egg and vanilla and mix until combined. Mix together the baking soda, salt, and cocoa and add to the wet ingredients, mixing until combined. Stir in the chocolate chips and nuts. Using a tablespoon disher, drop dough onto the prepared baking sheets, about 2 inches apart. Flatten lightly with your fingers.

Bake for about 10 minutes or until they are firm around the edges. Let cool for a few minutes on the baking sheets before removing to a wire rack to cool completely.