

## Double Chocolate Cookies

2 sticks butter  
1 ¼ cups white sugar  
2 large eggs

½ cup cocoa powder (I used dark chocolate cocoa powder)  
2 ¼ cups flour  
1 t. instant coffee dissolved in 1 T. water  
½ t. vanilla  
¼ t. kosher salt  
1 t. baking powder

2 - 2 ½ cups chocolate chips (I use Ghirardelli 60% cacao bittersweet baking chips)

Makes roughly 3 ½ dozen cookies.

Cream butter and sugar, then add eggs. Add the rest of the ingredients, except the chocolate chips and mix well. After the dough is mixed, add in the chips.

I prefer to freeze my dough into small cookie balls, and just bake a few fresh ones whenever the need arises. I also like the way a frozen cookie bakes - it gets golden on the outside, but stays a bit chewy on the inside.

To do this, I use my Pampered Chef ice cream scoop to form little cookie balls. Place the cookie balls/ dough onto a cookie sheet. (see the photo to the right - You can place the balls right next to each other, as you are not baking them at this point.) Use your hand to flatten the dough balls. Put in the freezer for a little while - just long enough that they won't stick to each other when you put them into a freezer bag.

I bake the frozen cookie balls for 11-12 minutes at 375 degree.



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