

# Double Chocolate Chip Cookies

## Ingredients

185 grams flour  
70 grams unsweetened cocoa powder  
280 grams brown sugar  
100 grams unsalted butter, cubed  
120 grams dark chocolate, chopped  
3 pieces eggs, lightly beaten  
200 grams chocolate chips

## Method

1. Preheat the oven to 180 C. Line two baking trays with baking paper.
2. Sift the flour and cocoa into a large bowl, add the sugar and make a well into the center.
3. Put the chocolate in a small heatproof bowl. Melt over hot water.
4. Beat the butter till pale and fluffy, add in slowly the melted chocolate.
5. Beat in the eggs, one at the time. Add the dry ingredients, folding them in by hand.
6. Mix well with a spoon, but do not over mix. Stir in the chocolate bits.
7. Put cookie portions onto trays, allowing room for spreading. Bake for 7 to 10 minutes or until firm to touch.
8. Cool on the trays for 5 minutes before transferring to a wire rack to cool completely