

# double chocolate cookies



- 120g dark chocolate, chopped
- 110g unsalted butter, softened
- $\frac{3}{4}$  cup (130g) brown sugar
- 1 egg
- 1 teaspoon vanilla extract
- 1 cup (150g) plain (all-purpose) flour, sifted
- $\frac{1}{4}$  cup (25g) cocoa, sifted
- 1 teaspoon bicarbonate of (baking) soda
- $\frac{1}{2}$  teaspoon sea salt flakes
- 280g dark chocolate, extra, roughly chopped

Preheat the oven to 160°C (320°F). Place the chocolate in a heatproof bowl over a saucepan of simmering water and stir until the chocolate is melted and smooth. Set aside. Place the butter and sugar in the bowl of an electric mixer and beat for 8–10 minutes or until light and creamy. Add the egg and vanilla and beat for a further 3–4 minutes. Stir through the flour, cocoa, bicarbonate of soda, salt and melted chocolate. Add the extra chopped chocolate and stir to combine. Roll tablespoons of the mixture into rounds and place on baking trays lined with non-stick baking paper, allowing room to spread. Flatten each round slightly. Bake for 10–12 minutes or until slight cracks have formed and cookies are just crispy.

Cool on wire racks. Makes 16.