



Chocolate Cookies

☆☆☆☆☆

Thick, chewy ULTIMATE Chocolate cookies are made with four different kinds of chocolate and are rolled in a cocoa-sugar topping. Simple and delicious!

Be sure to check out the how-to VIDEO below the recipe!

Course	cookie, Dessert
Cuisine	American
Prep Time	20 minutes
Cook Time	11 minutes
Chilling Time	30 minutes
Total Time	1 hour 1 minute
Servings	25 cookies
Calories	243kcal
Author	Sam Merritt

Ingredients

- 1 cup (226 g) [unsalted butter](#) melted and cooled at least 10-15 minutes
- 1 ¼ cups (250 g) light or dark brown sugar firmly packed
- ½ cup (100 g) granulated sugar
- 1 large egg + 1 large egg yolk room temperature preferred
- 1 ½ teaspoons [vanilla extract](#)
- 2 ¼ cups (280 g) [all-purpose flour](#)
- ½ cup (50 g) natural cocoa powder
- 1 teaspoons cornstarch
- ½ teaspoon instant coffee optional
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ¾ teaspoon salt
- ½ cup (85 g) semisweet chocolate chips¹
- ½ cup (85 g) milk chocolate chips
- ½ cup (85 g) mini chocolate chips

Cocoa Sugar (for rolling)

- ½ cup sugar
- ½ Tablespoon cocoa powder
- Sea salt for sprinkling (optional)

Instructions

1. Combine melted (cooled) butter and sugars and stir until well-combined.
1 cup unsalted butter, 1 ¼ cups light or dark brown sugar, ½ cup granulated sugar

2. Add egg, egg yolk, and vanilla extract and stir well.
1 large egg + 1 large egg yolk, 1 ½ teaspoons vanilla extract
3. In a separate bowl, whisk together flour, cocoa powder, cornstarch, instant coffee (if using), baking powder, baking soda, and salt.
2 ¼ cups all-purpose flour, ½ cup natural cocoa powder, 1 teaspoons cornstarch,
½ teaspoon instant coffee, 1 teaspoon baking powder, ½ teaspoon baking soda,
¾ teaspoon salt
4. Gradually add dry ingredients to wet, stirring until completely combined.
5. Stir in chocolate chips, if desired reserve approximately ⅓ cup of assorted chocolate chips for pressing into cookies after baking.
½ cup semisweet chocolate chips¹, ½ cup milk chocolate chips,
½ cup mini chocolate chips
6. Cover dough with plastic wrap and refrigerate for at least 30 minutes.
7. Once dough has nearly finished chilling, preheat oven to 350F (175C) and line cookie sheets with parchment paper. Set aside.
8. Prepare cocoa sugar topping by whisking together ½ cup granulated sugar and ½
Tablespoon cocoa powder.
½ cup sugar, ½ Tablespoon cocoa powder
9. Once dough has finished chilling and oven is preheated, remove dough from refrigerator. Scoop into 1 ½ Tablespoon-sized balls and roll between your palms to form a smooth ball. Roll through cocoa sugar until entirely coated and then transfer to prepared baking sheet. Space cookies at least 2" apart.
10. Bake cookies in 350F (175C) oven for 11-12 minutes. If desired, gently press reserved chocolate chips into the tops of warm cookies within 1 minute of removing from oven.
Sea salt
11. Allow cookies to cool completely on baking sheet before enjoying.

Notes

¹You can use 1 ½ cups of any blend of chocolate chunks or chocolate chips, this is just the blend that I used. You can also use 1 ½ cups of just one kind of chocolate chip, they'll still be delicious!

Nutrition

Serving: 1cookie | Calories: 243kcal | Carbohydrates: 35g | Protein: 2g | Fat: 11g | Saturated Fat: 7g | Cholesterol: 29mg | Sodium: 102mg | Potassium: 93mg | Fiber: 1g | Sugar: 25g | Vitamin A: 253IU | Calcium: 34mg | Iron: 1mg