

# Organic Chocolate Lovers Cookies

from Organic Test Kitchen .com

Blog Post "Chocolate Lovers Chocolate Cookies"

(pg. 1 of 4)

There's nothing quite like Organic Chocolate Cookies. Rich in honest ingredients, fresh and made with love. These cookies are very chocolaty and chewy in texture. The freshness and purity of ingredients bring the decadent chocolate experience to a whole new level. Enjoy!

## Shopping List

2 Cups of Organic Unbleached All-Purpose Flour

½ Cup of Organic Cocoa Powder (Dutch Process)

2 Teaspoons of Organic Baking Powder

½ Teaspoon of Refined Sea Salt

16 Ounces of Organic Semi-Sweet Chocolate Morsels

10 Tablespoons of Organic Unsalted Butter

1 ½ Cups of Organic Brown Sugar

½ Cup of Organic Refined Granulated Sugar

4 Large Organic Eggs

2 Teaspoons of Organic Vanilla Extract

2 Teaspoons of Organic Espresso Powder (Organic Instant Coffee can also be used)

Try to stick to organic ingredients but you can substitute if necessary.

## Preliminary (Measuring & Prepping the Ingredients and Melting the Chocolate)

-Take the 4 Eggs and 10 Tablespoons worth of Unsalted Butter out of the refrigerator to warm up a bit. Don't break the eggs or open the butter, just set aside.

-Take out a medium bowl and sift in 2 Cups of Flour

-Add ½ Cup of Cocoa Powder to the medium mixing bowl

# Organic Chocolate Lovers Cookies

from Organic Test Kitchen .com

Blog Post "Chocolate Lovers Chocolate Cookies"

(pg. 2 of 4)

## Preliminary (Measuring & Prepping the Ingredients and Melting the Chocolate)

- Add 2 Teaspoons of Baking Powder to the medium mixing bowl
- Add ½ Teaspoon of Salt to the medium mixing bowl.
- Set aside the medium mixing bowl with the dry ingredients.
- Measure out 10 Tablespoons of Unsalted Butter (Cut the Sticks of Butter into Tablespoons and place them on a saucer until you have Ten).
- Measure out 1 ½ Cups of Brown Sugar (pack it down when measuring so you get the full amount). Place in a Cereal bowl.
- Measure out ½ Cups of Granulated Sugar. Place into the Cereal Bowl with the Brown Sugar.
- Take out 2 saucepans. One large & one small. (you can also use a fry pan & a metallic mixing bowl but I like the saucepans because the handles makes things easier).
- Place 16 Ounces of Semi-Sweet Chocolate Morsels into the Small Saucepan (or the metal mixing bowl).
- Fill the large saucepan (or frypan) about ½ way with water. Place the small saucepan (or bowl) into the water but be careful to not get any water into the chocolate. If the water doesn't spill over or is too close to the top then you're OK. If the level is too high just pour some water out. You see, we're trying to heat up the chocolate from heated water rather than from the burner. This way we avoid the chance of overheating.
- Heat up the water to a low heat that's just enough to melt the chocolate.
- When Melted remove from the water bath and set aside

## The Main Event (Bringing everything together and Baking)

- Add the 10 Tablespoons of Unsalted Butter to a Large Mixing Bowl. Beat with a mixer until it's all broken down and smooth.
- Add the Sugar in the Cereal Bowl and Beat in with the Mixer.

# Organic Chocolate Lovers Cookies

from Organic Test Kitchen .com

Blog Post "Chocolate Lovers Chocolate Cookies"

(pg. 3 of 4)

- Break the 4 Large Eggs into the Cereal Bowl.
- Beat the Eggs until Uniform with a Fork or Small Whisk.
- Add 2 Teaspoons of Vanilla to the Cereal Bowl and Beat In.
- Add 2 Teaspoons of Espresso Powder or Instant Coffee and Beat In.
- Add the Egg/Vanilla/Espresso Powder Mixture to the Smooth Butter and Beat in Using a Mixer.
- Check out the Chocolate. If it has started to set up beat lightly with a fork.
- Add the Chocolate to the Butter/Egg Mixture and Beat In Using the Mixer.
- Gradually Add the Flour Mixture and Beat in Using the Mixer.
- Make sure you use good Mixing Techniques such as Scraping the Sides of the Mixing Bowl with a Rubber Spatula and moving the stuff stuck on the sides to the center where the Mixer's Beater(s) can get at it (you should shut the mixer off when you do this side scraping and then turn it back on when you're ready).
- Take the Mixer Blade(s) out of the Bowl and Clean off. Scrape the sides with the rubber spatula again and make sure everything got blended in.
- Cover the Bowl and set aside to rest for about half an hour.
- Place your Oven Racks in the Middle of the Oven. Preheat the oven to 350F.
- Clean up and do the dishes while you're waiting.
- Take out your cookie sheet and cut enough waxed paper (the kind made for baking) to cover it.
- Use a spoon and knife to dollop out the cookie dough onto the wax paper sitting on the cookie sheet. (Leave a little under 2" between cookies)
- Place in the Oven and Bake for about 10 minutes.

# Organic Chocolate Lovers Cookies

from Organic Test Kitchen .com

Blog Post "Chocolate Lovers Chocolate Cookies"

(pg. 4 of 4)

-Take out of the oven and let sit on the baking sheet for about 5 minutes. Carefully transfer to a cooling rack (don't burn yourself and don't break the cookies. If you need a cooler/stiffer cookie then add another 5 minutes to the cooling time before transferring.

-Check out your cookies. If one side is more cooked than the other then you have uneven baking temperatures inside of your oven. This is usually remedied by carefully turning the baking sheet 180 degrees halfway during baking.

If you're cookies are underdone add a minute or two to the baking time (however don't confuse a warm fresh out-of-the-oven cookie with an undercooked one).

-Finish Baking the Rest of the Cookies.

There you go. Cookies so good that they're evil. Chocolate, Organic and Cookie seem to go together. Enjoy this treat and live naturally.