

Eden's Double Chocolate Chip Cookies

PREP: 20 MINS (plus baking time)

YIELD: 1-2 dozen cookies

1/2 cup Brown sugar, packed

*7 Tbsp. Cocoa powder, not Dutch process**

1/2 cup Granulated white sugar

(1/4 cup + 3 Tbsp.)

1/2 cup Butter (1 stick), room temperature

2 Tbsp. Instant coffee (optional)

1/2 cup Coconut oil (or butter)

1 tsp. Baking soda

2 Eggs

1/2 tsp. Cinnamon

1 1/2 tsp. Vanilla extract

1/2 tsp. Salt

1 1/2 cups All-purpose flour

1 cup Semisweet chocolate chips

Instructions:

1. Preheat the oven to 375 degrees Fahrenheit.
2. In a large mixing bowl with a whisk attachment, combine both sugars, butter, and coconut oil.
3. Add eggs, one at a time, and vanilla to the butter mixture. Mix until smooth.
4. Stir in flour, cocoa powder, instant coffee, baking soda, cinnamon, and salt.
5. Stir in chocolate chips until well incorporated.
6. Drop teaspoon-size balls of cookie dough onto a parchment-lined cookie sheet**, two inches apart.
7. Bake 11-12 minutes or until golden brown along the edges.
8. Remove cookies from the oven and place on a cookie rack to cool.
9. ENJOY!!

Notes:

***Cocoa powder** is the hulled and crushed cocoa bean from which most of the cocoa butter has been extracted. When baking with cocoa powder, it is important to know when to use regular, natural, cocoa powder and when to use 'Dutch Process' cocoa powder. Natural cocoa powder has a higher acidity, which means that it is best used in recipes that ask for baking soda, which is an alkali. Dutch process cocoa powder has alkali added to it, making it less acidic than regular cocoa powder. It has a darker hue and a smoother, more mellow flavor. If a recipe calls for baking powder, it is important to use Dutch Process cocoa powder because the Dutch process cocoa will not react with baking soda and the baked good will not rise in the oven.

****Cookie sheets** are flat and rimless, unlike sheet pans which have a rolled edge with a small lip. Cookies may be baked in either pan, but the airflow is better in cookie sheets, which turns out a crisper cookie. Sheet pans, which naturally retain some moisture as the cookies bake, produces a softer, cakier cookie. A cookie sheet also makes it easier to slide each baked cookie onto a cookie rack without disturbing it.