

Chocolate “Chubbies” Cookies Makes about 2 dozen cookies

These cookies are fun to make. There may seem to be a lot of procedures to this, but they fall together easily. Just remember to get your ‘mise en place’ all done ahead of time: a huge factor in restaurant cooking; having all your ingredient ready and in place first. Then cook away....

Ingredients

1 stick unsalted butter, cut into ½-inch cubes
 12 ounces semisweet or bittersweet chocolate, finely chopped
 ½ cup all-purpose flour
 ½ teaspoon baking powder
 ¼ teaspoon Kosher or sea salt
 3 large eggs, at room temperature
 1-1/2 cups sugar
 2 teaspoons pure vanilla extract
 2 cups (12 ounces) semisweet chocolate chips
 1 ½ cups (after chopping) coarsely chopped pecans
 1 ¼ cups (after chopping) coarsely chopped walnuts
optional: ½ cup dry cranberries

1. Position racks in the center and top third of the oven and preheat to 350°F. Line two sheet pans with parchment paper.
2. Bring 1" of water to a simmer in a medium saucepan. Put the butter in a wide, heat-proof bowl, and melt the butter over the hot water in the saucepan. (Don't ever let the bowl touch the water, or you could scorch the ingredients) Add the semisweet and/or bittersweet chocolate, stirring often, until melted and the mixture is smooth. Remove the bowl from the heat and let stand, stirring occasionally, until cooled slightly but still warm, about 10 minutes.
3. Sift the flour, baking powder, and salt together into a separate medium bowl.
4. In a mixer, whip the eggs with the whisk attachment on medium-high speed until the eggs are foamy and lightly thickened, about 1 minute. Turn off the machine, add the sugar and the vanilla. Whip until the eggs are very thick and pale yellow, about 5 more minutes.
5. Reduce the mixer speed to medium and beat in the slightly cooled chocolate, making sure it is completely incorporated. Change to the paddle attachment and reduce the mixer speed to low. Add the flour mixture. Remove the bowl from the mixer.
6. Using a wooden spoon, stir in the chocolate chips, pecans, and walnuts, (and optional dry cranberries if using) making sure the chunky ingredients are evenly distributed.
7. Using a 2-inch ice-cream scoop, portion the batter onto the prepared pans, placing the cookies about 1 ½ inches apart. Bake the cookies, switching the position of the pans from top to bottom and front to back about halfway through baking, until the cookies are set around the edges (if you lift a cookie from the pan, the edges should release easily, even if the center of the cookie seems underdone), 17 to 20 minutes. **Do not overbake.** Cool completely on the baking pans. (The cookies can be stored in an airtight container at room temperature, with the layers separated by parchment paper, for up to 3 days.)
8. Optional presentation: sift powdered sugar over the tops. But they look great as they are.

Serve this with *Jodar's "Black Bear" Port* after dinner and drizzle a bit of chocolate syrup over the tops. Delicious pairing....

Enjoy