

Reverse chocolate chunk  
cookies

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- 1/2 lb unsalted butter, room  
temp  
1 C H. brown sugar, packed  
1 C gran sugar  
2 t vanilla  
2 extra-large eggs  
2/3 C good unsweetened cocoa  
(I like Cacao di Perugina from  
Williams-Sonoma)  
2 C flour  
1 t baking soda  
1 t salt  
1 - 1.5 lbs good white  
choc., coarsely  
chipped  
(again, Williams-Sonoma  
has a good one)

Oven 350°.

Cream butter + sugars  
until fluffy. Add vanilla,  
eggs, mix well. Add cocoa  
sift dry ingredients + add

to mixture on low speed  
till just combined.

Fold in choc chips.

Line baking sheet with  
parchment paper.

Use ice cream scoop  
or rounded T to  
scoop dough. Can

flatten each cookie  
slightly with dampened  
hands.

Bake 2 15 min.

(cookies will seem  
underdone) .

Enjoy!

