

# Theresa's Decadent Chocolate Cookies

These cookies are rich, buttery & chocolaty and can be made soft, chewy or crispy!

This recipe is based on:

Alton Brown's "The Chewy"\* - <http://www.foodnetwork.com/recipes/alton-brown/the-chewy-recipe/index.html>

About.com's "Chocolate Drop Cookies" - <http://southernfood.about.com/od/chocolatecookies/r/r71218a.htm>

and also what I had in the house at the time!

<b>Dry Ingredients:</b> <ul style="list-style-type: none"><li>☼ 2 cups all-purpose flour</li><li>☼ 1/3 cup cocoa powder</li><li>☼ 1/3 cup dutch processed cocoa powder</li><li>☼ 1 teaspoon kosher salt</li></ul>	<b>Wet Ingredients:</b> <ul style="list-style-type: none"><li>☼ 1 stick of butter</li><li>☼ 1 stick of unsalted butter</li><li>☼ 1 cup of sugar</li><li>☼ 1 cup of brown sugar</li><li>☼ 1 large egg</li><li>☼ 1 large egg yolk</li><li>☼ 2 tablespoons skim milk</li><li>☼ 1 teaspoon vanilla extract</li></ul>
<b>Optional Ingredients:</b> <ul style="list-style-type: none"><li>☼ raw sugar</li><li>☼ walnut or pecan pieces</li><li>☼ semi-sweet chocolate chips</li></ul>	<b>Equipment:</b> <ul style="list-style-type: none"><li>☼ 2 medium to large mixing bowls</li><li>☼ cookie sheets</li><li>☼ cooling racks</li><li>☼ parchment paper (optional)</li><li>☼ measuring cups, measuring spoons</li><li>☼ mixing spoon &amp; whisk</li><li>☼ mixer (Optional)</li><li>☼ 1 tablespoon sized scoop (optional)</li></ul>

## Directions:

1. Heat oven to 375 degrees Fahrenheit.
2. Sift together the flour, cocoa, baking powder and salt. Set aside.
3. Melt butter in microwave until soft, 11 to 22 seconds at a time.
4. Cream together butter and sugar. Beat in eggs, one at a time. Stir in vanilla.
5. Add the dry mixture a little at a time, mixing as you go.
6. Fold in nuts and chocolate chips if desired.
7. For thicker cookies, chill the dough. For thinner cookies skip this step.
8. Line the cookie sheets with parchment paper. Using a 1 tablespoon disher, drop dough onto sheets, leaving generous spacing between the drops.
9. Bake for about 15 minutes for a soft cookie and 20 minutes for a crisp cookie with a slightly chewy middle. Our oven bakes slowly, so you may want to reduce your time.
10. Sprinkle with raw sugar when they are still hot if a little extra crunch is desired.

\*If you are gluten-free, try Alton Brown's "The Chewy Gluten Free"

<http://www.foodnetwork.com/recipes/alton-brown/the-chewy-gluten-free-recipe/index.html>

Alton's recipe calls for a "#20 disher" which is either 2.5 ounces or 1.6 ounces! I tried one of our ice cream scoops and it made small dessert plate sized cookies. Enormous for cookies! I did some research and found the following information:

**Notes on dishers (aka scoops or portioners)** - Scoop sizes tend to vary, so select carefully.

Size (Scoops per Quart)	Fluid Ounces	Size in Cups	Milliliters	Use
4	8	1 cup	236	
5	6.4	.8 cups	190	
6	5.33 or 5.3	10 2/3 tablespoons (also .67 cups)	158	ice cream
8	4	1/2 cup (.5)	118	ice cream, cupcakes hamburgers
10	3 3/4 (also 3.2)	.4 cups (6 2/5 tablespoons)	95	ice cream, large muffins popovers
12	3 1/4 (also 2.58 and 2.7)	6 1/2 tablespoons (also 5 1/3) (also .32 cups)	76 (also 80)	muffins
16	2 3/4 (also 2)	5 1/2 tablespoons (also 4) (.25 cups)	59	pancakes
20	2 1/2 (also 1.6)	5 tablespoons (also 3 1/5) (.2 cups)	47	giant cookies
24	1 3/4 (also 1.33 and 1.3)	3 1/2 tablespoons (also 2 2/3) (.16 cups)	39 or 38	sorbet mashed potatoes
30	1 1/4 (also 1.06 and 1.1)	2 1/2 tablespoons (also 2 1/8) .13	32 or 33	silver dollar pancakes
40	7/8 .8	1 3/4 or 1 1/2 tablespoons	24	mini-muffins
50	5/8	1 1/4 tablespoons	?	canapés
60	9/16 (also .053)	1 tablespoon or 2 3/4 teaspoons .06 cups	16	large cookies
70	1/2 also .46	1 tablespoon or 2 3/4 teaspoons	14	cookies
100	3/8 also .32	3/4 tablespoon or 1 8/9 teaspoons	9	chocolate truffles

Scoop Biography:

[http://www.pastryitems.com/book\\_of\\_yields.htm](http://www.pastryitems.com/book_of_yields.htm)

<http://www.notmartha.org/archives/2008/07/30/scoop-or-disher-or-portioner-sizes/>

<http://www.thefind.com/kitchen/info-disher-scoop>

<http://www.instawares.com/ice-cream-scoops-by-size.6920.4.8009.0.0.8.htm>

[http://en.wikipedia.org/wiki/Scoop\\_%28utensil%29](http://en.wikipedia.org/wiki/Scoop_%28utensil%29)