

BAKERY-STYLE TRIPLE CHOCOLATE COOKIES, DRESSED UP FOR VALENTINES DAY

INGREDIENTS

3 cups all-purpose flour
1 1/2 cup cocoa powder
1 1/2 teaspoon baking powder
2 teaspoons baking soda
1 teaspoon salt
1 1/2 cups (3 sticks) unsalted butter, softened to room temperature
6 oz semi-sweet chocolate, melted
2 cups brown sugar, packed
1 cup granulated sugar
3 large eggs
2 tablespoons vanilla extract
2 cups semi-sweet chocolate chips
Mini or Standard Valentine's Day M&Ms

DIRECTIONS

In a medium bowl whisk together the flour, cocoa powder, baking powder, baking soda and salt. In a separate bowl beat together the butter, brown sugar and granulated sugar until smooth. Mix in the melted dark chocolate, the eggs and vanilla extract. Add the flour mixture into the butter mixture. Start with the mixer on a low speed, and gradually mix together until combined. Turn off the mixer and stir in the chocolate chips. Cover the bowl with plastic and place in the fridge to chill for a few hours.

Once a little firm, line a sheet pan with wax paper and portion cookies with a 3-tablespoon scoop and chill for another 4 to 24 hours.

Once ready to bake, heat the oven to 350F degrees. Line cookie sheets with parchment paper or silpat.

Take your portioned dough balls out of the oven as the oven preheats. To bake, place the dough balls 3 inches apart on the prepared cookie sheets. Bake 1 sheet at a time in the middle of the oven for 14-15 minutes, or until the tops look just set. Remove from the oven and immediately sprinkle a few M&Ms on the top of each cookie and press down lightly. Cool the cookies on the baking sheet for at least 10 minutes, then transfer to a wire rack to continue cooling. Continue until all your dough balls are baked.