

## almost black they're so cocoa cookies

YIELD: ABOUT 5 DOZEN COOKIES 

**T**here's always one great chocolate cookie at a bake sale and this one is a must.

Use the very best unsweetened cocoa powder you can find: don't even think of substituting the sweetened variety: save that for mixing into hot milk! At Christmas, try substituting the nuts with broken peppermint sticks. The combination is glorious.

2 sticks (½ pound) unsalted butter, at room temperature

1 cup granulated sugar

2 large eggs, at room temperature

1 tablespoon vanilla extract

2 cups all-purpose flour

1 cup unsweetened cocoa powder

1 teaspoon baking soda

½ teaspoon baking powder

½ teaspoon kosher salt

1½ cups walnuts, pecans, or hazelnuts, lightly toasted (see Tip page 17) and coarsely chopped

- Preheat the oven to 350°F. Line a cookie sheet with a Silpat or parchment paper.
- Place the butter and sugar in the bowl of a mixer fitted with a paddle and beat until smooth and creamy. Add the eggs, and vanilla, one at a time, beating well between additions. Scrape down the sides of the bowl. Place the flour, cocoa powder, baking soda, baking powder, and salt in a separate bowl and mix well. Gradually add to the butter mixture and beat until everything is well incorporated. Scrape down the sides of the bowl and beat again.
- Place heaping teaspoonfuls of dough 2 inches apart on the prepared cookie sheet and transfer to the oven. Bake until the edges begin to firm up, 12 to 14 minutes; do not overbake. For crispy cookies, let cool on the cookie sheet. Transfer to a wire rack and repeat with the remaining dough.

