



## **Double Chocolate Chip Cookies**

*Make these winning chocolate chip cookies for the holidays*

- 1-3/4 cups all-purpose flour
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1/3 cup unsweetened cocoa powder
- 1 cup unsalted butter, softened
- 1 cup granulated sugar
- 1/2 cup light brown sugar, firmly packed
- 1 teaspoon pure vanilla extract
- 1 egg
- 2 Tablespoons milk or unsweetened almond milk
- 1 cup chopped pecans
- 1 cup semisweet or dark chocolate chips

**Before Starting:** Preheat oven to 350 degrees F. Place nonstick silicone baking mats or foil lining on several cookie sheets.

**Combine Dry Ingredients:** In a medium sized bowl, combine flour, baking soda, salt, and dry cocoa powder. Set aside.

**Prepare Cookie Dough:** In mixing bowl, cream butter, granulated sugar, and brown sugar until fluffy; beat in vanilla, egg, and milk to combine. Gradually mix in dry ingredients to form a dough. Do not overmix dough. Stir in pecans and chocolate chips.

**Shape Cookies:** Drop by rounded teaspoons or cookie scoop onto prepared cooking sheets. Place about 2 to 3 inches apart to allow for the cookies to spread.

**Bake Cookies:** Bake for 12 to 13 minutes or browned on cookie bottoms. Remove from oven; cool for about 10 minutes before transferring to a cooling rack. Yield: about 36 to 38 cookies

**Cook's Note:** I added a touch of salt, used almond milk, light brown sugar in place of dark brown sugar, and stirred in dark chocolate chips. If dough is too thick, stir in 1 additional Tablespoon milk or almond milk. Watch so that the bottoms of the cookies don't turn too dark.

**Recipe Inspired by:** *Winning at the Table* by the Junior League of Las Vegas. Written in a newspaper article *Double Chocolate Chip Wins Cookie Contest* by Mary MacVean Associated Press.

**Heart Warming Story about the Recipe:** The Orchards, an Inn located in Williamstown, Massachusetts, always left chocolate chip cookies and milk at their guests' bedsides at night. They decided to have a contest to find the most delicious chocolate chip cookie. Mary MacVean from the Associated Press was selected as well as two other judges to choose the grand prize winner. The contest held in 1987 drew 2,600 entries, and the Double Chocolate Chip Cookies delighted the judges with their rich, moist double chocolate chip flavor. They are a chocolate lover's dream cookie!

**About the Cookie:** These cookies would win an award in any contest since they are easy to make, popular to serve, and of course, a delightful chocolate treat for munching on with milk, coffee, tea, or even champagne.