



Chunky Chocolate Cookies

These cookies bring back memories of those thick chunky candies

- 1-1/4 cups all-purpose flour
- 3/4 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup packed light brown sugar
- 1/2 cup granulated sugar
- 12 Tablespoons unsalted butter, melted
- 1 large egg
- 1 Tablespoon espresso or strong coffee
- 1 teaspoon vanilla extract
- 1-1/4 cups rolled oats, (not instant)
- 1/2 cup cashew nuts, coarse chopped
- 1/2 cup Brazil nuts, coarse chopped
- 1/2 cup raisins
- 2 ounces each thick milk chocolate and dark chocolate bars, crack into pieces

1. Adjust oven rack to middle position and heat oven to 350 degrees F.
2. In a medium bowl, combine flour, baking powder, baking soda, and salt.
3. Whisk brown sugar, granulated sugar, and melted butter. Mix in egg, espresso coffee, and vanilla. Stir in flour mixture until no dry streaks remain. Stir in oats, nuts, raisins, and chocolate chunks. (Dough maybe a little sticky)
4. Using 2 full Tablespoon measure, scoop dough and space 2-1 /2 inches apart on parchment lined cookie sheets.
5. Bake cookies, 1 sheet at a time until edges are browned and set, and centers are puffed with pale spots, about 11 to 12 minutes. Let cool on sheet for 8 minutes; then transfer to wire rack. Cool before serving. Yield: about 2 dozen large cookies

Cook's Note: Do not overbake these cookies. If desired, add more raisins for that chunky flavor.

Inspired by America's Test Kitchen, *The New Cookie*, p. 126, Texas Trail Cookies

About the Recipe: This cookie brings back a candy memory of thick chunky chocolate candy that everyone in the Midwest loved. Perfect to serve on one of those cold days since it is loaded with so many chunky goodies.