

SIGNATURE RECIPE 02

Double Chocolate Madness

Rich chocolate cookies made with browned butter, espresso, and two kinds of dark chocolate, finished with flaky sea salt.



YIELD

About 15 large cookies

PORTION

90 g each

CHILL

Overnight

BAKE

**350°F (175°C) ·
12-15 minutes**

Ingredients

- 1 cup (227 g) unsalted butter, weighed before browning
- 1 cup (200 g) packed dark brown sugar
- ½ cup (100 g) granulated sugar
- 2 large eggs, room temperature
- 2 tsp pure vanilla extract
- 1 Tbsp espresso powder
- 1 Tbsp whipping cream
- 2½ cups (315 g) all-purpose flour
- ½ cup (50 g) Dutch-process cocoa powder
- 1 tsp baking soda
- ½ tsp baking powder
- 1 tsp fine sea salt
- 1½ cups (255 g) dark chocolate chips
- ½ cup (85 g) chopped dark chocolate
- extra chocolate pieces for topping (optional)
- flaky sea salt for garnish

Method

- 1 Cook the butter over medium heat, stirring frequently, until it foams and the milk solids turn golden brown and nutty. Pour into a heatproof bowl with the browned bits, stir in the espresso powder while hot, and cool 15-20 minutes until lukewarm.
- 2 Whisk the browned butter with both sugars until well combined. Add the eggs one at a time, mixing after each, then stir in the vanilla and whipping cream.
- 3 In a separate bowl, whisk the flour, cocoa powder, baking soda, baking powder, and fine sea salt.
- 4 Fold the dry ingredients into the wet mixture until just combined, then gently fold in the chocolate chips and chopped chocolate. Avoid overmixing.
- 5 Divide into 90 g portions and shape tall balls — refrigerate the dough briefly first if it is too soft to handle. Cover and refrigerate overnight.
- 6 Heat the oven to 350°F (175°C) and line sheets with parchment. Arrange the chilled dough about 3 inches apart and press a few extra chocolate pieces on top if you like.
- 7 Bake about 12-15 minutes, checking at 12, until the edges are set and the centres stay soft.
- 8 Sprinkle with flaky sea salt straight out of the oven and rest on the sheet 10-15 minutes before moving to a rack.

Ruthie's tip Check at 12 minutes. Dark dough hides colour cues, so trust the set edges rather than the surface.

Allergens: Contains wheat, egg, milk; may contain soy.