

# LARGE MARGE DOUBLE CHOCOLATE COOKIES

Recipe inspired by Levain Bakery and adapted via Annie's Eats

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## INGREDIENTS:

- 1 cup (2 sticks) cold unsalted butter, cubed
- 1 1/4 cups sugar
- 2 large eggs
- 1/2 cup cocoa powder
- 2 1/4 cups all-purpose flour
- 1/4 t kosher salt + sea salt for sprinkling
- 1 t baking powder
- 2 1/2 cups semi-sweet chocolate chips

## DIRECTIONS:

1. Preheat your oven to 350°F. Line baking sheets with parchment paper.
2. Using an electric mixer combine the butter and sugar. Beat on medium-high speed until light and fluffy, about 2-3 minutes. Blend in the eggs one at a time, scraping down the bowl as needed. Mix in cocoa powder. Add the flour, salt, and baking powder until just incorporated. Fold in the chocolate chunks/chips with a spatula until chocolate is evenly dispersed. Pour dough onto a parchment covered surface and knead just until all of the chocolate chips are mixed in.
3. Divide dough into 4 oz. portions (or divide into 12 equal pieces). Roll each dough into a ball and flatten just slightly into a disc. Sprinkle with a pinch of sea salt and place on the prepared baking sheets, a few inches apart. Bake 16-20 minutes. Let cool on the baking sheets for 5-10 minutes, then cool completely on a wire rack. Serve with milk for chugging.

