

LARGE MARGE CHOCOLATE SUGAR COOKIES

RECIPE ADAPTED FROM COOK'S COUNTRY

INGREDIENTS

- 1 1/2 cups + 2 T all-purpose flour
- 3/4 cup unsweetened cocoa powder
- 1/2 t baking soda
- 1/4 t baking powder
- 14 T butter, divided
- 1 3/4 cups dark brown sugar, packed
- 1 T vanilla extract
- 1/2 t kosher salt
- 1 large egg + 1 egg yolk
- 1/3 cup granulated sugar, for rolling

DIRECTIONS:

1. Whisk together the flour, cocoa powder, baking soda, and baking powder in a small bowl. Meanwhile, microwave 10 T butter until melted, about 1 minute. Remove from the microwave and stir in remaining 4 tablespoons butter until melted.
2. In a large bowl, whisk together butter, brown sugar, vanilla, and salt until no lumps remain. Whisk in egg and yolk until smooth. Stir in flour mixture until just combined. Cover bowl with plastic wrap and chill for 30 minutes to an hour, or until dough is manageable and not sticky.
3. Preheat oven to 350F and line baking sheets with parchment paper. Measure granulated sugar into a small bowl. Scoop 1/4 cup of dough using an ice cream scoop or measuring cup. Roll into a ball, coat in granulated sugar and place on prepared baking sheets. Flatten cookie dough rounds with a glass until about 1/2-3/4 inch thick. Sprinkle with additional sugar. Bake for about 15 minutes or until slightly puffy and edges have set. Transfer to a wire rack to cool. Enjoy with milk or black coffee.