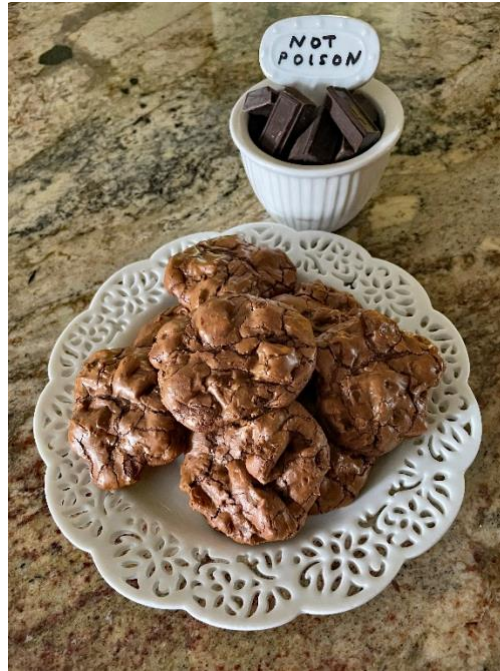


## Outrageous Chocolate Cookies

*Makes 2 to 2 ½ dozen*

8 ounces semisweet baking chocolate, roughly chopped  
¼ cup (½ stick) unsalted butter  
⅔ cup flour  
½ teaspoon baking powder  
½ teaspoon salt  
2 large eggs, room temperature  
¾ cup packed light-brown sugar  
1 teaspoon vanilla extract  
1 package (12 ounces) semisweet chocolate chunks



**Prep:** 20 mins. **Total:** 45 mins.  
Preheat oven to 350 degrees.

Heat chopped chocolate and butter in a microwave-safe bowl in 20-second increments, stirring between each, until almost melted; do not overheat.

In another bowl, whisk together flour, baking powder and salt.

In a mixing bowl, beat eggs, brown sugar and vanilla on high speed until light and fluffy. Reduce speed to low; beat in melted chocolate. Mix in flour mixture until just combined. Stir in chocolate chunks.

Drop heaping tablespoons of dough 2 to 3 inches apart onto baking sheets. Bake in preheated oven, rotating sheets halfway through, until cookies are shiny and crackly yet soft in centers, 12 to 15 minutes. (Do not bake to a crisp; cookies are meant to be soft and chewy.) Cool on baking sheets 10 minutes; transfer to a wire rack to cool completely.

**Notes:** Don't worry if the batter seems thin. It should look more like a brownie batter than a cookie dough. Cookies can be stored in an airtight container at room temperature for two to three days.

**Source:** [Martha Stewart](#)