

INTENSE CHOCOLATE COOKIES

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Source: Nigella Express

Serves: 12

4 ounces bittersweet chocolate (minimum 70% cocoa solids)
1 cup all-purpose flour
¼ cup unsweetened cocoa (sieved)
1 teaspoon baking soda
½ teaspoon salt
1 stick soft unsalted butter
½ cup soft light brown sugar
¼ cup granulated sugar
1 teaspoon vanilla extract
1 large egg (cold from the fridge)
2 cups bittersweet chocolate chips (or semi sweet chocolate morsels)

Preheat the oven to 325°F. Melt the 4oz bittersweet chocolate either in the microwave or in a heatproof dish over a pan of simmering water.

Put the flour, cocoa, baking soda and salt into a bowl.

Cream the butter and sugars in another bowl. (I use my freestanding mixer, itself an odd source of comfort to me.) Add the melted chocolate and mix together.

Beat in the vanilla extract and cold egg, and then mix in the dry ingredients. Finally stir in the chocolate morsels or chips.

Scoop out 12 equal-sized mounds - an ice cream scoop and a palette knife are the best tools for the job - and place on a lined baking sheet about 6cm apart. Do not flatten them.

Cook for 18 minutes, testing with a cake tester to make sure it comes out semi-clean and not wet with cake batter. If you pierce a chocolate chip, try again.

Leave to cool slightly on the baking sheet for 4-5 minutes, then transfer them to a cooling rack to harden as they cool.

