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## Soft and chewy chocolate cookies a perfect holiday treat

By *Susie Iventosch*



Photo Susie Iventosch

out!

Brownie Drops

(Makes about 2 dozen)

### INGREDIENTS

8 ounces bittersweet chocolate (I use Trader Joe's Dark Chocolate)

1 tablespoon butter

2 eggs

3/4 cup granulated sugar

1/4 cup all-purpose flour

1/4 teaspoon baking powder

1/4 teaspoon cinnamon

1/8 teaspoon salt

3/4 cup finely chopped pecans and/or walnuts

1/2 teaspoon vanilla

### DIRECTIONS

Preheat oven to 350 F. Place a sheet of parchment paper on top of baking sheet.

Melt chocolate and butter together in a small sauce pan, stirring occasionally, until melted. Remove from heat. Meanwhile, beat eggs until very foamy. Gradually add sugar and continue to beat until very thick and shiny. Blend in cooled chocolate mixture. Add dries and mix well. Stir in nuts and vanilla.

Drop by tablespoonful onto the parchment paper and bake for approximately 8-10 minutes, or until done, yet soft. Cool completely before removing from parchment. Store in an airtight container . if you have any left over!

Whether you are planning a Hanukkah celebration, a treat to leave for Santa Claus, or a cookie exchange this holiday season, your crowd will love these chewy, crinkly, dark chocolate cookies! The first time I ever had them I was in second or third grade. It was my turn to bring snacks for my Brownie troop and my mom sent me with these tasty morsels. We have been making them ever since, but nowadays we use dark chocolate, which makes them even better. Because these cookies have very little flour, they are chewy and soft when they come out of the oven, so it's best to bake them on parchment paper. It makes the job of removing them from the baking sheet so much easier. Once baked and cooled, these cookies store well for several days in an airtight container. I haven't tried this yet, but I am going to add chocolate chips to the batter one of these days to make double-chocolate Brownie Drops. If you get around to trying this before I do, please let me know how it turns



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