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Hint of salt makes these bittersweet chocolate cookies sing

By Susie Iventosch



Double Dark Chocolate Toasted Pecan Cookies
Photo Susie Iventosch

keep them tall and firm, but crisp at the same time. They are delicious and gooey right out of the oven, but if you have time to bake them ahead of time, they freeze really well. Just thaw them out about 10 minutes before serving.

Double Dark Chocolate Toasted Pecan Cookies

(Makes 24 Cookies)

INGREDIENTS

3/4 cup unsalted butter, softened to room temperature

1/2 cup granulated sugar

3/4 cup light brown sugar

1 teaspoon vanilla

1 egg, beaten

1/4 cup cocoa powder (we love Valrhona Dutch-processed cocoa powder, but use your own favorite)

1 teaspoon baking powder

1 teaspoon baking soda

1/4 teaspoon salt

1 3/4 cups all-purpose flour

1 cup bittersweet chocolate chips

3/4 cup pecans, chopped and toasted (buy pre-toasted or toast in 400 F oven for 6-8 minutes, keeping your eye on them so they don't burn!)

Pink Himalayan or Sea Salt for topping

DIRECTIONS

Line a baking sheet with parchment paper. Preheat oven to 350 F.

I have been eyeing this recipe in my old metal recipe box for a couple of years now, wondering who in the heck gave it to me. I don't recognize the handwriting and there's no one's name on it. Also, the 5x7 card is in immaculate condition, indicating that we'd never used it before. But, whoever gave it to me, must have been a really wonderful baker!

We've updated the recipe a bit by using bittersweet chocolate chips and toasted pecans. Then, for the final touch, we ground a splash of pink Himalayan salt over the top before baking the cookies. Oh my. That's all . pure cookie joy!

The little twist of the salt grinder really brings out the flavor in these cookies. The richness of the bittersweet chocolate combined with brown sugar and the aromatic flavor of toasted pecans is just perfect for chocolate lovers. We love a cakey cookie, so the extra flour helps

In a mixing bowl, cream together butter with brown and granulated sugar with an electric beater until fluffy. Stir in vanilla. Add beaten egg and stir into mixture until very well incorporated.

In a separate bowl, whisk together all dries: flour, cocoa powder, baking powder, baking soda, and salt.

Add dries to the butter-egg mixture and beat until well mixed. Stir in chocolate chips and pecans.

With an ice cream scoop, make rounds of dough and place on a prepared baking sheet, 12 at a time.

Grind a dash of salt over each cookie and bake for 11-12 minutes, until set in the center.

Remove from oven and cool. Eat right away, while nice and gooey, or store in an airtight container for several days. You can also freeze the cookies and thaw just before eating.



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