



## Chocolate Chocolate Chunk Cookies

Suggested Wine pairing: if you keep the cacao on the higher side (72% and up) this will actually pair with the 2005 Joseph Phelps Vineyards Napa Valley Cabernet Sauvignon or our 2004 Insignia.

Makes 18-24 cookies

Easily made ahead though nothing may be more satisfying than a warm chocolate chocolate cookie!

2 oz. unsweetened chocolate  
¼ lb. unsalted butter at room temperature  
½ cup dark brown sugar  
1/3 cup granulated sugar  
1 tsp. vanilla extract  
½ tsp. salt  
1 egg  
½ tsp. baking soda  
1 cup all purpose flour  
12 oz. coarsely chopped semi sweet chocolate  
Vegetable shortening for greasing cookie sheets

Melt unsweetened chocolate in double boiler over simmering water and then cool.

Combine butter, sugars, vanilla and salt in mixing bowl (until fluffy).

Beat in egg and baking soda.

Stir in cooled chocolate and flour.

Stir in chopped chocolate.

Transfer dough to bowl just large enough to hold it, cover and refrigerate for at least four hours until firm (may be done overnight).

Preheat oven to 325 degrees.

Lightly coat baking sheets with shortening.

Use 2-3 Tbsp. of dough for each cookie, shape dough into balls and place on sheets (6 per sheet).

The dough will be quite firm, so be patient with getting the 2-3 Tbsp. chunks.

Bake 12-14 minutes until dough springs back when very lightly touched.

Cool on sheets for 2 minutes.

Cool on paper towels for 2 minutes.

Transfer to rack.

Re-grease sheets before applying next batch.