

Cardamom Chocolate Chunk Cookies

Source: From the weblog, Eggbeater

Carolyn T's
Main Cookbook

Servings: 72



Notes: The author is a dessert/pastry chef in San Francisco (currently residing near London). This is a cookie she used to make for staff and/or for special guests at a restaurant where she worked - a treat from the kitchen. It became so popular she began keeping the batter in the refrigerator at all times. She suggests chopping the chocolate with a serrated knife, not a chef's knife. Or use chocolate chips if you're not inclined to use expensive chocolate for this. These are very sweet, and you may want to add more cardamom - I couldn't taste it with the above amounts.

Description: The hint of cardamom sets this cookie apart from the crowd.

1. Cream butter and both sugars together with mixer until mixture is light and fluffy (2-3 minutes).
2. Add eggs, one at a time, mixing well between additions. Scrape down sides of bowl. Add vanilla.
3. In a separate bowl combine the flour, soda, both cardamoms and salt, then slowly add to batter and mix well.
4. Add the chocolate (chopped up fine) and the cocoa nibs. Mix slowly just to combine well.
5. Refrigerate batter for 30 minutes (or longer). Preheat oven to 375. Use scoop to place dough balls on parchment-lined baking sheets.
6. Bake for 9-12 minutes (depends on your oven) until golden brown. Remove sheets but allow to cool on the sheets for 3-5 minutes, then remove to a rack to cool completely.

9 ounces unsalted butter, softened
7 ounces sugar
11 ounces dark brown sugar
3 large eggs, at room temperature
2 tablespoons vanilla
18 ounces all-purpose flour
1 1/2 teaspoons baking soda, sifted
1/2 teaspoon cardamom, seeds, ground
(discard shells)
1 1/2 teaspoons ground cardamom
2 teaspoons Kosher salt, reduce if you
find this too salty (I used 1 tsp)
8 ounces dark chocolate, 67-74% cacao
3 tablespoons cocoa nibs

Categories: Cookies

Blog: Carolyn T's Blog:
<http://tastingspoons.com>

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*Per Serving (excluding unknown items): 100 Calories;
4g Fat (37.5% calories from fat); 1g Protein; 15g
Carbohydrate; trace Dietary Fiber; 17mg Cholesterol;
84mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean
Meat; 1 Fat; 1/2 Other Carbohydrates.*