Chocolate Brownie Cookies B. Patisserie

Belinda Leong, B. Patisserie (San Francisco) via Food & Wine, 11/2012

Chocolate Brownie Cookies
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1 pound semisweet chocolate, chopped

4 tablespoons unsalted butter

4 large eggs, at room temperature

1 1/2 cups sugar (see Notes)

1 teaspoon pure vanilla extract

1/4 teaspoon salt

1/2 cup all-purpose flour, sifted

1/2 teaspoon baking powder

12 ounces semisweet chocolate chips

Carolyn T's Blog - Tasting Spoons:
http://tastingspoons.com

Servings: 48

SUGAR: I removed about 2 T. of sugar from the 1 1/2 cup measure I used, and I think you could reduce it even more. But I'm not so crazy about overly sweet cookies anyway. Use your own judgment.
SIZE: I made the cookies smaller - about a rounded tablespoon per mound - so I got 48 cookies rather than 36.

1. In a large bowl set over a saucepan of simmering water, melt the chopped chocolate with the butter, stirring a few times, until smooth, about 7 minutes.
2. In another large bowl, using a handheld electric mixer, beat the eggs with the sugar at medium speed until thick and pale, about 5 minutes. Beat in the vanilla and salt. Using a rubber spatula, fold in the melted chocolate, then fold in the flour and baking powder. Stir in the chocolate chips. Scrape the batter into a shallow baking dish, cover and freeze until well chilled and firm, about 1 hour.
3. Preheat the oven to 350° and line 2 baking sheets with parchment paper. Working in batches, scoop 2-tablespoon-size mounds of dough onto the prepared baking sheets, about 2 inches apart. Bake for about 10 minutes, until the cookies are dry around the edges and cracked on top. Let the cookies cool on the baking sheets for 10 minutes, then transfer to a rack to cool completely before serving.

Per Serving (excluding unknown items): 123 Calories; 6g Fat (42.6% calories from fat); 1g Protein; 18g Carbohydrate; trace Dietary Fiber; 20mg Cholesterol; 24mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1 Fat; 1 Other Carbohydrates.