

Kathleen King's Double Chocolate Almond Cookies

Ina Garten, Food Network, 2012

Internet Address:



Servings: 52

1. Preheat the oven to 350°.
2. In a medium bowl, combine the flour, cocoa powder, baking soda, and salt.
3. In the bowl of an electric mixer fitted with the paddle attachment cream the butter and sugars. Add the eggs and vanilla and mix together. Add the flour mixture and continue mixing until just combined.
4. Add the chocolates and almonds and mix until combined. Using two tablespoons or a small ice cream scoop, drop the dough two inches apart on sheet pans lined with parchment. Bake for 13 minutes.
5. Cool the cookies on the cookie sheets. The cookies should be very soft when they are removed from the oven. They will firm up as they cool.

2 1/3 cups all-purpose flour

3/4 cup cocoa powder, Dutch-processed if available

1 teaspoon baking soda

3/4 teaspoon salt

1 1/4 cups salted butter (2 1/2 sticks) softened to room temperature

1 cup sugar

1 cup light brown sugar, firmly packed, or use dark brown

2 large eggs

1 teaspoon vanilla

1 cup white chocolate chips

1 1/2 cups semisweet chocolate chips, [I used extra bitter chips]

1 cup almonds, slivered, chopped

Per Serving (excluding unknown items): 155 Calories; 9g Fat (50.0% calories from fat); 2g Protein; 18g Carbohydrate; 1g Dietary Fiber; 20mg Cholesterol; 111mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1 1/2 Fat; 1 Other Carbohydrates.

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