



COPIA'S BEST DARN CHOCOLATE-CHIP COOKIE CONTEST WINNER

Announced at COPIA's Death by Chocolate event, February 18, 2006

MEXICAN DOUBLE CHOCOLATE CHOCOLATE-CHIP COOKIES

By Chaim B. Potter of Napa, California

These delicious cookies almost melt in your mouth. The flavor and scent are reminiscent of warm Mexican hot chocolate. And the rich chocolate stays gooey long after they cool, if they last that long. They seem to disappear as fast as you can pull them out of the oven!

- | | |
|--|--|
| 1 cup all-purpose flour | 1/4 pound coarsely chopped good quality dark chocolate |
| 1/2 cup unsweetened Dutch-process cocoa powder | 1/2 cup (one stick) unsalted butter |
| 1 teaspoon ground cinnamon | 1 1/2 cups sugar |
| 1/2 teaspoon baking soda | 2 large eggs |
| 1/2 teaspoon coarse salt | 1 teaspoon pure vanilla extract |
| 1/8 teaspoon finely ground black pepper | 3/4 cup semi-sweet chocolate chips |

1. Preheat oven to 325°F.
2. Whisk together the flour, cocoa powder, cinnamon, baking soda, salt and black pepper. Set aside.
3. In a small heatproof bowl set over a small saucepan of simmering water, melt the coarsely chopped chocolate with the butter. Let cool slightly.
4. In the bowl of an electric mixer fitted with a paddle attachment, combine the melted chocolate mixture with the sugar, eggs and vanilla. Mix on medium speed until combined. Reduce speed to low and gradually add the flour mixture. Fold in the chocolate chips.
5. Line a 17- by 12-inch cookie sheet with parchment paper. Using a 1 1/2-inch ice cream scoop, drop the cookie dough onto the parchment paper, spacing cookies 2 inches apart. Bake for about 15 minutes, until they look flat and the surfaces are cracked (cookies should still be soft in texture). Let the cookies cool on the parchment on wire cooling racks. Store at room temperature for up to 3 days.

Makes approximately 3 dozen.

