

# GOOEY AND CHOCOLATELY MINI COOKIES

By: Simply Creative Chef Rob Scott

## Ingredients:

Yields 30 cookies

½ stick (4 tablespoons) unsalted butter  
2 ounces unsweetened chocolate, chopped  
4 ounces semisweet chocolate, chopped in chip-size pieces  
¾ cup granulated sugar  
½ cup light brown sugar  
½ teaspoon pure vanilla extract  
2 large eggs  
1 tablespoon buttermilk  
½ cup all-purpose flour  
¼ cup cocoa powder, plus ½ cup for rolling  
¼ cup teaspoon kosher salt  
¼ cup confectioners' sugar, for rolling

## Directions:

- Position racks in the lower and upper third of the oven
- Line 3 baking sheets with parchment or silicone mats
- Put the butter, unsweetened chocolate, and 2 ounces semisweet chocolate in a medium microwave-safe bowl
- Heat at 75 percent power in the microwave until soft, about 2 minutes
- Stir and heat again until melted, up to 2 minutes more  
(Alternatively, put the chocolates and butter in a heatproof bowl. Bring a saucepan filled with an inch of water to a very slow simmer, set the bowl over but not touching the water and stir occasionally until melted and smooth)
- Stir the granulated and light brown sugars and vanilla into the chocolate mixture with a wooden spoon
- Add the eggs and buttermilk and beat vigorously until thick and glossy
- Whisk together the flour, ¼ cup cocoa, and the salt in another bowl
- Add them to the egg mixture and stir until just mixed
- Stir in the remaining chip-size semisweet chocolate
- Cover and refrigerate the dough until firm enough to scoop, about 1 hour
- Preheat oven to 350 degrees F
- Put the remaining ½ cup cocoa powder and the confectioners' sugar in two separate bowls for rolling

- Roll the dough balls in the confectioners' sugar, then in the cocoa powder and place on the baking sheets
- Bake until the cookies set but are soft and fudgy on the inside, 10-12 minutes
- Cool the cookies on the baking sheets for 5 minutes and then transfer to a rack to cool completely