

## Double Chocolate Chip Brookies

- 1 cup + 2 tablespoons all-purpose flour
- 3 tablespoons unsweetened cocoa powder
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 2 cups semi-sweet chocolate chips, divided
- 3 tablespoons unsalted butter, cut into tiny cubes
- 1/2 cup granulated sugar
- 1/4 cup light brown sugar, packed
- 2 large eggs, at room temperature
- 2 tablespoons whole milk, at room temperature
- 1 teaspoon vanilla extract
- Flaky sea salt, for sprinkling
- Extra chocolate chips, for decorating



Preheat oven to 325 degrees.

1. Line baking sheets with parchment paper and lightly spray them with non-stick spray.
2. In a small bowl, whisk together the flour, cocoa powder, baking powder, and salt.
3. In a large bowl, whisk together sugars and eggs, beating until well combined. Add milk and vanilla.
4. Melt the chocolate and butter using either the stovetop method or the microwave method. Melt them together in a double boiler over low heat, stirring constantly. Don't let the bowl touch the water or let the water boil. Or, you can heat them in the microwave, on low power, in 15 second increments, mixing in between each, until butter and chocolate are completely melted and can easily be whisked smooth.
5. Then fold the melted chocolate into the egg/sugar mixture, stirring until combined.
6. Fold the dry ingredients into the wet ingredients using a rubber spatula, stirring just until combined. Do not over mix!
7. Fold in the last cup of chocolate chips, stirring until everything is just combined.
8. Use a 1/4 cup scoop or 1/4 cup measuring cup to scoop the batter and place on baking sheet; leave room for spreading, bake for 15 minutes (turning the cookie sheet at half the time) or until the edges are set and the tops are dark and shiny. For a 2-Tablespoon sized scoop, bake for 8 minutes. If using a 1-Tablespoon sized scoop, bake for 4 minutes.
9. Press a few extra chocolate chunks on top of the warm cookies and sprinkle with sea salt. Allow cookies to completely cool on the baking sheet for one hour before devouring.

Store cookies in a sealed container, if you don't eat them all in one sitting that is. Enjoy!

