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 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