THE J.M. SMUCKER Co

Double Chocolate Chunk Cookies

Prep Time	Cook Time	Serves	Difficulty
20 mins	10 mins	48	N/A

Ingredients

- 1 cup (250 mL) butter, softened
- 3/4 cup (175 mL) packed brown sugar
- 1/2 cup (125 mL) granulated sugar
- 1 egg
- 2 tsp (10 mL) vanilla extract
- 1 2/3 cup (400 mL) **Five Roses®** All Purpose Bleached White Flour

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- 1/3 cup (75 mL) cocoa powder
- 1 tsp (5 mL) baking soda
- 1/2 tsp (2 mL) salt
- 2 cups (500 mL) chopped semi-sweet chocolate
- 1 cup (250 mL) coarsely chopped pecans

Directions

Step 1:

Preheat oven to 375ºF (190ºC). Line baking sheets with parchment paper.

Step 2:

Cream butter in large bowl on medium speed of electric mixer until light. Gradually beat in sugar, egg and vanilla until smooth. Blend in dry ingredients on low speed. Mix well. Stir in chocolate and nuts.

Step 3:

Drop dough by tablespoonfuls (15 mL) about 2 inches (5 cm) apart on prepared baking sheet.

Step 4:

Bake in preheated oven for 8 to 10 minutes or until set. Cool 5 minutes on sheet, then transfer to rack and cool completely.

Vary the kind of chocolate and nuts to suit your taste.

Images

