

Chocolate Brownie Cookies

1 ½ Cups Flour
1 ½ teaspoons Baking Powder
¼ teaspoon Salt
3oz Unsweetened Chocolate chopped in small pieces
6 Tablespoons Butter softened
1 Cup Sugar
2 Large Eggs
1 ½ teaspoons Vanilla Extract
½ Cup Semi-Sweet mini Chocolate Chips
½ Cup Chopped Pecans (optional)
Powdered Sugar

Whisk together flour, baking powder and salt in a small bowl and set aside. Place chocolate in a small microwavable bowl and microwave in 30 second intervals until mostly melted. Stir until smooth and set aside.

In a large bowl, cream the butter with an electric mixer at medium speed. Raise speed to high, and gradually beat in sugar. Beat until mixture is light and fluffy. Beat in eggs, one at a time until completely incorporated. Beat in vanilla extract. Reduce mixer speed to low, add melted chocolate beating well. Gradually beat in flour mixture. Stir in chocolate chips and pecans if using. Cover bowl and refrigerate 2 hours or overnight.

Preheat oven to 350°F. Line a cookie sheet with parchment paper or lightly grease.

Place powdered sugar in a small bowl. Shape cookie dough into 1 ½ inch balls and dredge each ball in powdered sugar. Place 2 inches apart on cookie sheet.

Bake for 10 minutes. Cookies are done when the tops have a cracked surface, but still feel slightly underdone. Don't overbake! Cool on wire rack. Store in airtight container when completely cooled.

Makes 3-4 dozen cookies

From Maria Robbins cookbook *Cookies for Christmas*