

chocolate cake cookies

recipe: movita beaucoup, inspired by Jackie Huskins and Charlene Freeman

Yields approximately 30 cookies.

For the cookies:

- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 6 tablespoons cocoa
- 1 teaspoon salt
- 1 stick (1/2 cup) unsalted butter, room temperature
- 1 cup white sugar
- 2 egg yolks
- 1 cup milk
- 1 teaspoon vanilla
- 3/4 cup semi-sweet chocolate chips
- 1/2 cup pecans, finely chopped

Preheat oven to 350°F (180°C). Line cookie sheets with parchment paper.

In a medium-sized bowl, whisk together the flour, baking soda, baking powder, cocoa and salt. Set aside.

Using a stand mixer and a large bowl, cream together the butter and sugar on medium speed until light and fluffy (about 3 minutes). If using a hand mixer, this may take just a couple of minutes more. Beat in the egg yolks, until well combined.

Combine the milk and vanilla in a bowl or glass measuring cup (I find using a glass measuring cup makes pouring easy and allows me to divide my additions evenly). Set aside.

Reduce mixer speed to low, and add in about 1/3 of the flour mixture. Mix until just combined. Add half of milk-vanilla mixture, mixing until combined. Then add half of the remaining flour mixture, and then the remainder of milk mixture, mixing well after each addition. Finally, add the last of the flour mixture, mixing until smooth. Stir in the chocolate chips.

Use an ice cream scoop (mine holds about 1.5 tablespoons) to drop dough onto prepared baking sheets, leaving about 3 inches between each mound (they spread a lot). Top each mound with a sprinkling of pecans, pressing them in slightly with your fingertips.

Bake for about 12 minutes, until slightly firm (they should spring back to the touch). Let cool completely on racks.