

Chocolate Chubbies

A very rich, chocolate cookie that is almost candy-like.

2 cups (8 ounces) coarsely chopped pecans
8 ounces bittersweet (not unsweetened) or semisweet chocolate, broken up or coarsely chopped
3 tablespoons cold unsalted butter, cut into chunks
1 1/3 cups (8 ounces) semisweet chocolate morsels
1/3 cup all-purpose white flour
1/4 teaspoon baking soda
1/4 teaspoon salt
2/3 cup sugar
2 large eggs
1½ teaspoons vanilla extract

Preheat the oven to 325 °F. Line several baking sheets with parchment paper or very heavily coat with nonstick spray.

Spread the pecans in a medium baking pan and toast in the oven, stirring occasionally, for 7 to 9 minutes, or until nicely browned; be careful not to burn. Immediately turn out into a medium bowl and let cool.

Meanwhile, in large, microwave-safe bowl, microwave the bittersweet or semisweet chocolate and butter on 100-percent power for 1 minute. Stir well. Continue microwaving on 50-percent power, stirring at 30-second intervals. Stop microwaving before the chocolate completely melts and let the residual heat finish the job. (Alternatively, use a double boiler with simmering water.) Let cool to warm.

In a small bowl, thoroughly stir together the flour, baking soda, and salt; set aside. In a large bowl, with an electric mixer on medium speed, beat together the sugar, eggs, and vanilla until well blended, thickened, and lightened. Beat the melted chocolate mixture, then the flour mixture, into the egg mixture until thoroughly blended. Stir in the pecans and chocolate morsels until evenly incorporated. Refrigerate the dough for at least 1½ hours or up to 8 hours, or until it firms up slightly.

Drop the dough onto the baking sheets by heaping tablespoonfuls, spacing about 2½ inches apart. Bake the cookies, one sheet at a time, in the middle of the oven for 11 to 14 minutes, or until just firm at the edges but still slightly soft in the centers; be careful not to overbake. Reverse the sheet from front to back halfway through baking to ensure even browning. Transfer the sheet to a wire rack and let stand until the cookies are firmed up, about 5 minutes. Using a spatula, transfer the cookies to wire racks. Let stand until completely cooled.

These cookies are best when fresh but may be stored in an airtight container for up to 4 days or frozen for up to 1 month.

Notes:

Semisweet baking chocolate works much better than chocolate chips for the batter part (the first chocolate ingredient) of this recipe. If you do decide to use chocolate chips in the batter, it will be thicker, and there is no need to let it “firm up” any further.

From *The All-American Cookie Book* by Nancy Baggett, Houghton Mifflin Company, New York, 2001.