

Chocolate Sugar Cookies

America's Test Kitchen

By Carolynn Purpura MacKay

Cook's Country April/May 2013

Serves: Makes 24 Cookies

Time: 1 hour, plus 20 minutes cooking

WHY THIS RECIPE WORKS

Making a chocolate version of our favorite chewy sugar cookie wasn't as easy as simply stirring in some chocolate. When we added melted chocolate to the dough, the cookies lost their signature chew; unsweetened cocoa powder proved to be a better choice. To compensate for the added cocoa powder, we backed down on the flour until we found just the right balance: too much and the cookies were cakey, while too little produced crumbly cookies. Finally, stirring a portion of cold butter into the melted butter ensures that it's not too warm when we add it to the dough.

Ingredients

⅓ cup (2 1/3 ounces/66 grams) granulated sugar
1 ½ cups plus 2 tablespoons (8 1/8 ounces/230 grams) all-purpose flour
¾ cup (2 1/4 ounces/64 grams) unsweetened cocoa powder
½ teaspoon baking soda
¼ teaspoon baking powder
14 tablespoons unsalted butter
1 ¾ cups packed (12 1/4 ounces/347 grams) dark brown sugar
1 tablespoon vanilla extract
½ teaspoon salt
1 large egg, plus 1 large yolk

1. Adjust oven rack to middle position and heat oven to 350 degrees. Line 2 baking sheets with parchment paper. Place granulated sugar in shallow dish; set aside. Combine flour, cocoa, baking soda, and baking powder in bowl.
2. Microwave 10 tablespoons butter, covered, in large bowl until melted, about 1 minute. Remove from microwave and stir in remaining 4 tablespoons butter until melted. Allow butter to cool to 90 to 95 degrees, about 5 minutes.
3. Whisk brown sugar, vanilla, and salt into butter until no lumps remain, scraping down bowl as needed. Whisk in egg and yolk until smooth. Stir in flour mixture until just combined.
4. Working with 2 tablespoons dough at a time, roll into balls. Working in batches, roll balls in granulated sugar and divide between baking sheets. Using bottom of drinking glass, flatten cookies to 2 inches in diameter. Sprinkle each sheet of cookies with 1½ teaspoons remaining granulated sugar.
5. Bake 1 sheet at a time until cookies are slightly puffy and edges have begun to set, about 15 minutes, rotating sheet halfway through baking (cookies will look slightly underdone between cracks). Let cookies cool on sheets for 5 minutes, then transfer to wire rack. Let cookies cool completely before serving.