

THE CHOCOLATE COOKIES OF THE RITZ

The Recipe

<https://cuisinedaubery.com/recipe/chocolate-cookies/>

Cookies with slightly crunchy edges, a soft center, and an intense chocolate flavor: a cookie recipe for chocolate lovers

Skill: Easy Level

Cuisine: American Cuisine

Courses: Dessert, Small Cake,

Ingredients

With 2 Eggs

2/3 Cup Sugar (144 grams)

2 Eggs 1/4 Cup or 100 grams

1 teaspoon Vanilla Extract (6 grams)

1/2 teaspoon Coffee Extract (2 grams)

1 pinch of Salt

6 oz Dark Chocolate (160 grams)

1 oz Milk Chocolate (40 grams)

4 Tablespoons Butter (50 grams)

4 Tablespoons Flour (36 grams) Cake Flour

1 teaspoon Baking Powder (3 grams)

1/2 Cup walnuts (50 grams)

1/2 Cup Pecan Nuts (50 grams)

With 3 Eggs

1 Cup Sugar (216 grams)

3 Eggs 1/3 Cup or 150 grams

1 teaspoon Vanilla Extract (9 grams)

1/2 teaspoon Coffee Extract (3 grams)

1 pinch of Salt

1/2lbs Dark Chocolate (240 grams)

2 oz Milk Chocolate (60 grams)

1/3 Cup Butter (75 grams)

1/3 Cup Flour (54 grams) Cake Flour

1 teaspoon Baking Powder (4.5 grams)

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3/4 Cup walnuts (75 grams)

2/3 Cup Pecan Nuts (75 grams)

With 4 Eggs

1 1/4 Cup Sugar (288 grams)

4 Eggs 1/2 Cup or 200 grams

2 teaspoons Vanilla Extract (12 grams)

1 teaspoon Coffee Extract (4 grams)

1 pinch of Salt

3/4lbs Dark Chocolate (320 grams)

3 oz Milk Chocolate (80 grams)

1/2 Cup Butter (100 grams)

1/2 Cup Flour (72 grams) Cake Flour

1 teaspoon Baking Powder (6 grams)

1 Cup walnuts (100 grams)

1 Cup Pecan Nuts (100 grams)

With 5 Eggs

1 1/2 Cup Sugar (360 grams)

5 Eggs 2/3 Cup or 250 grams

1 Tablespoon Vanilla Extract (15 grams)

1 teaspoon Coffee Extract (5 grams)

1 pinch of Salt

1 lbs 14 oz Dark Chocolate (400 grams)

1/4 lbs Milk Chocolate (100 grams)

1/2 Cup Butter (125 grams)

2/3 Cup Flour (90 grams) Cake Flour

2 teaspoons Baking Powder (7.5 grams)

1 1/4 Cup walnuts (125 grams)

1 1/4 Cup Pecan Nuts (125 grams)

Steps

Here's the recipe video:

1. In a saucepan, melt the Dark Chocolate (6 oz or 160 g), the Milk Chocolate (1 oz or 40 g), and the Butter (4 Tablespoons or 50 g), without exceeding 125 F / 50 C.
2. Pour into a clean bowl and set aside at room temperature until use.
3. In a bowl, whisk the Sugar (2/3 Cup or 144 g), the Eggs (2), the Vanilla Extract (1 teaspoon or 6 g), the Coffee Extract (1/2 teaspoon or 2 g), and the Salt (1 pinch).
4. The goal is to achieve a kind of sabayon, a very airy, whitish foam: whisk for a few minutes.
5. You may use either a wire whip, or a stand mixer, or an electric beater

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6. Pour the bowl with the chocolates and mix.
7. Sift the Flour (4 Tablespoons or 36 g) and the Baking Powder (1 teaspoon or 3 g) over the bowl and incorporate with a rubber spatula.
8. Chop the walnuts (1/2 Cup or 50 g) and the Pecan Nuts (1/2 Cup or 50 g), then mix them into the bowl.
9. The dough is too runny: spread it on a silicone mat and let it crust slightly (to save time, place it in the fridge).
10. Scoop balls and place them on a silicone mat.
11. I use ice cream scoops: they allow you to take exactly the same volume for equally shape cookies.
12. Flatten.
13. Bake in preheated oven at 360 F / 180 C for about 10/15 minutes: Adjust the time depending on whether you prefer very soft cookies or not.