

THE FOLLOWING RECIPE IS A FAVORITE OF CHARLESTON COOKIE COMPANY'S EXECUTIVE PASTRY CHEF. THE QUANTITIES ARE LISTED IN POUNDS AND OUNCES BECAUSE, ACCORDING TO CHEF JUDY, THAT MEANS YOUR COOKIES WILL ALWAYS TURN OUT THE SAME. A BAKER'S SCALE MAY BE PURCHASED AT ANY GOOD KITCHEN SUPPLY STORE. IT TAKES THE GUESSWORK OUT OF MEASURING.

Preheat oven to 350 degrees. Bring all ingredients to room temperature. In a large bowl, mix flour, cocoa powder, salt and baking soda. Set aside. Cream butter. Add sugars and vanilla and mix thoroughly. Add eggs and cream until light and fluffy. Gradually mix dry ingredients into butter and eggs, mixing only until just blended. Do not overmix or you will get tough cookies! Add chips and mix until all ingredients are blended thoroughly. Scoop dough with an ice cream scoop into greased sheet pan. Bake 10-12 minutes.



## Charleston Cookie Company's Double Fudge Chip Cookies

MAKES APPROXIMATELY 75, 1 OUNCE COOKIES

*2 pounds all-purpose flour*

*1 1/4 pounds unsalted butter*

*1 pound white sugar*

*15 ounces brown sugar*

*9 ounces eggs*

*1 1/4 pounds chocolate chips or chunks*

*8 ounces cocoa powder*

*3/4 ounce baking soda (1 tbsp. + 1 tsp.)*

*3/4 ounce salt (1 tbsp. + 1 tsp.)*

*4 ounces Madagascar Bourbon Vanilla*

May/June 2008

[www.lowcountrylivingmagazine.com](http://www.lowcountrylivingmagazine.com)

PROVIDED BY *Lowcountry*  
**Living**

cut along dotted line & fold

