

## Rich and Dark Chocolate Cookies

(Makes about 24 cookies.)



1/4 cup (50 g) butter, room temp  
1/4 cup shortening, room temp  
1/2 cup (110 g) light brown sugar  
1/4 cup (50 g) white granulated sugar  
1 large egg  
1 teaspoon vanilla  
1 cup (140 g) all purpose flour  
1/4 cup (30 g) cocoa powder  
1/2 teaspoon baking powder  
1/3 cup (110 g) dark chocolate chips  
1/3 cup chopped walnuts

Preheat oven to 350 degrees F (177 degrees C) and place rack in center of oven. Line a large baking sheet with parchment paper.

Cream the butter and sugars until light and fluffy (2-3 minutes). Add the egg and vanilla extract and beat until mixed.

In a separate bowl, sift together the cocoa powder, flour, baking powder, and salt. Add to butter and egg mixture. Hand mix just until incorporated. Fold in the the chocolate chips and nuts.

Use a spoon or spatula to form balls and place about one inch apart on baking sheet.

Bake for 15-20 minutes, or until tops are slightly firm and cracked. Cool on baking sheet for 5 minutes, then remove to wire rack to cool completely.