

Salted Chocolate Cookies - yields 30

- 3 cups bittersweet chocolate chips or your favorite premium dark chocolate chopped into small chunks
- ¼ cup unsalted butter, room temperature
- ¾ cup brown sugar
- 2 eggs
- 1½ teaspoon vanilla extract
- ½ cup flour
- ¼ teaspoon baking powder
- 1½ cup chopped pecans
- Sea Salt (or fleur de sel)

Preheat oven to 350 degrees.

Place 1⅓ cups of chocolate chips or chunks in a bowl and melt in microwave or over a double boiler.

Whisk together eggs and vanilla extract. Set aside. Sift together flour and baking powder. Set aside.

Once chocolate has melted, stir in butter until completely incorporated. Add brown sugar, egg and vanilla mixture, mixing well. Add the flour mixture, mixing until smooth.

Stir in remaining chocolate chips or chunks and chopped pecans.

Using a small scoop (capacity about a heaping tablespoon), or two teaspoons scoop on to a greased baking sheet, or one lined with a silicone baking mat. Flatten slightly and sprinkle generously with sea salt or fleur de sel.

Bake on middle rack of oven for 13-14 minutes. Remove from oven. Rest on cookie sheet for 5 minutes. Transfer to rack to cool.