

## The Only Chocolate Cookie Dough You Need

Yields 16-18 cookies



### Ingredients

1 cup plus 3 tablespoons all-purpose flour  
½ teaspoon baking soda  
½ teaspoon fine sea salt  
⅓ cup unsweetened Dutch-processed cocoa powder  
½ cup salted butter, room temperature  
⅔ cup packed brown sugar\*  
⅓ cup granulated sugar  
1 teaspoon honey  
1 egg, room temperature  
¼ teaspoon instant coffee granules  
1 teaspoon pure vanilla extract  
Optional: White chocolate chips, granulated sugar,  
powdered sugar

### Directions

1. Sift together the flour, baking soda, salt, and cocoa powder. Whisk to combine.
2. In the bowl of a stand mixer fitted with the paddle attachment, cream together the butter and sugars on medium speed until light and fluffy, about 2 minutes. One ingredient at a time, add in the honey, egg, coffee granules, and vanilla until combined, scraping down the sides as necessary.
3. Turn off the mixer and add in all of the flour mixture. Turn the mixer to low speed and stir until just combined.
4. Place plastic wrap directly over the dough's surface and chill in the refrigerator for at least 2 hours or overnight\*\*.
5. About 15 minutes before removing from the refrigerator, preheat the oven to 350°F and line two baking sheets with parchment paper or silpat.
6. For a pure chocolate cookie, scoop mounds of dough, about 2 tablespoons each, on the prepared baking sheets, spacing about 2-inches apart. For white chocolate chip chocolate cookies, add about 5-8 white chocolate chips to each mound before baking. For a rustic look, roll the mounds in granulated sugar before baking. For crinkle cookies, roll the mounds in powdered sugar twice (waiting about 5 minutes between rolls) before baking.
7. Bake for 10 minutes. Allow to cool on baking sheet for 10 minutes before transferring to a cooling rack to cool completely.

### Notes

\*Dark or light, use whichever you have on hand.

\*\*Chilling is mandatory. The dough will be very soft and sticky, resembling a mousse. Once chilled, the dough should resemble modeling clay and be easier to scoop.

### Storage

Store in an air tight container at room temperature for up to 5 days.