

Chewy Chocolate Cookies

Makes 16 cookies

WHY THIS RECIPE WORKS: We wanted an exceptionally rich chocolate cookie recipe with a sturdy, not crumbly, texture. The fat in melted chocolate made our dough too soft, so we replaced the chocolate with cocoa powder. Eliminating egg yolks further improved the structure of the cookies. For chewiness, we replaced some of the white sugar in our chocolate cookie recipe with brown sugar and added dark corn syrup. Adding bits of bittersweet chocolate to the dough gave us extra chocolate flavor without compromising the texture we had worked so hard to achieve.

We recommend using the test kitchen's favorite baking chocolate, Callebaut Intense Dark L-60-40NV, but any high-quality dark, bittersweet, or semisweet chocolate will work. Light brown sugar can be substituted for the dark, as can light corn syrup for the dark, but with some sacrifice in flavor. A spring-loaded ice cream scoop (size #30) can be used to portion the dough.

1/3 cup granulated sugar (about 2½ ounces), plus ½ cup for coating
1½ cups unbleached all-purpose flour (7½ ounces)
¾ cup Dutch-processed cocoa powder
½ teaspoon baking soda
¼ teaspoon table salt, plus ⅛ teaspoon table salt
½ cup dark corn syrup (see note)
1 large egg white
1 teaspoon vanilla extract
12 tablespoons (1½ sticks) unsalted butter, softened (70 degrees)
1/3 cup packed dark brown sugar (about 2 ½ ounces, see note)
4 ounces bittersweet chocolate, chopped into ½-inch pieces (see note)

1. Adjust oven racks to upper- and lower-middle positions and heat oven to 375 degrees. Line 2 large (18- by 12-inch) baking sheets with parchment paper. Place ½ cup granulated sugar in shallow baking dish or pie plate. Whisk flour, cocoa powder, baking soda, and salt together in medium bowl. Whisk corn syrup, egg white, and vanilla together in small bowl.

2. In stand mixer fitted with paddle attachment, beat butter, brown sugar, and remaining 1/3 cup granulated sugar at medium-high speed until light and fluffy,

about 2 minutes. Reduce speed to medium-low, add corn syrup mixture, and beat until fully incorporated, about 20 seconds, scraping bowl once with rubber spatula. With mixer running at low speed, add flour mixture and chopped chocolate; mix until just incorporated, about 30 seconds, scraping bowl once. Give dough final stir with rubber spatula to ensure that no pockets of flour remain at bottom. Chill dough 30 minutes to firm slightly (do not chill longer than 30 minutes).

3. Divide dough into 16 equal portions; roll between hands into balls about 1 1/2 inches in diameter. Working in batches, drop 8 dough balls into baking dish with sugar and toss to coat. Set dough balls on prepared baking sheet, spacing about 2 inches apart; repeat with second batch of 8. Bake, reversing position of the baking sheets halfway through baking (from top to bottom and front to back), until cookies are puffed and cracked and edges have begun to set but centers are still soft (cookies will look raw between cracks and seem underdone), 10 to 11 minutes. Do not overbake.

4. Cool cookies on baking sheet 5 minutes, then use wide metal spatula to transfer cookies to wire rack; cool cookies to room temperature.