

Double Chocolate Globs

(Adapted from *Rosie's All-Butter Fresh Cream Sugar-Packed No-Holds-Barred Baking Book*, 1991)

8 tablespoons unsalted butter
12 ounces dark chocolate (at least 72% - I like 86%)
2/3 cup whole-wheat flour
1 teaspoon baking powder
½ teaspoon salt (use ¼ teaspoon if you don't want the salt to show up as a flavor note)
2 large eggs, at room temperature
1 shot espresso, at room temperature
1 teaspoon almond extract
½ cup sugar
1 cup dark chocolate chips
½ cup slivered almonds, toasted and broken up

Melt the butter, over low heat. Slowly add the dark chocolate, stirring as you go until all the chocolate melts. Set aside.

Mix the flour, baking powder and salt together. Set aside.

Beat the eggs, espresso and almond extract with an electric mixer, on medium speed until blended. Add the sugar and blend until thick. Next add the melted chocolate, and mix until incorporated. Scrape down the sides of the bowl and add the dry ingredients, starting out with the mixer on low. When the dough is well blended, fold in the chocolate chips and nuts, by hand.

Refrigerate the dough for at least an hour. If you leave it in the fridge for too long, or overnight, let it warm up for a few hours before you start making cookies.

Preheat the oven to 350. Line a couple of cookie sheets with parchment paper. Form the cookies with a teaspoon, and drop the cookies onto the sheets, leaving at least an inch and half of space between the cookies.

Bake for 10 to 15 minutes. The ideal glob is a little under-baked. Let the globs cool on the cookie sheets for at least five minutes before you remove them to a cooling rack. (When cool, the globes are very sturdy cookies, but when they first come out of the oven, they are very delicate.)

This recipe makes approximately 40 cookies.