

Paula's "Crown Bakery" Chocolate Cookies Recipe

There is a long-standing bakery on Guam that offers a most sought after, sugar-sprinkled chocolate cookie. My Mom always brought or sent me some, but the last time they were harder than normal. It took me a few trials to get it just right. I no longer have to wait!

INGREDIENTS

Set 1

6 T. soft, unsalted butter
3 large eggs, room temperature
1.5 c. sugar
½ t. vanilla extract

Set 2

1.5 c. unbleached, all-purpose flour
1 t. baking powder
½ t. salt
1 c. unsweetened Hershey's cocoa powder

NOTE: Use an adult dinner spoon to scoop the cocoa powder from its container into a 1-cup measuring cup. Do not pack the cocoa powder down. If you use a smaller measuring cup, the cookies may turn out slightly different. Scoop enough cocoa powder to fill the 1-cup measuring cup to the top. If you pack the cocoa powder down, it will be too much cocoa and the cookies will taste as if you used dark chocolate, almost bitter.

Set 3

1 cup sugar in a small bowl for rolling

****Recipe may be TRIPLED with no problems****

Tools: *non-stick baking parchment, non-stick pan spray, baking sheet pans, small, self-releasing cookie dough scoop, medium bowl, large bowl, small bowl, electric beater*

DIRECTIONS

Preheat oven to 350.

1. Beat all of set one in a large bowl with an electric beater till thoroughly mixed.
2. Mix all of set 2 in a medium bowl till well combined.
3. Pour dry ingredients into wet ingredients and combine with one hand. Mixture will be sticky.
4. Scrape dough from your hands with a large spoon and scrape around the bowl to save as much dough as possible.
5. Rinse hands and dry thoroughly.
6. Line cookie sheets with non-stick parchment paper.
7. Spray the inside and outside of the scooper with non-stick pan spray. Use the scooper to form a mound of dough and drop the dough into the bowl of sugar. Repeat so you have several mounds of dough in the sugar. You only have to use the pan spray one time, just before your first scoop of dough.

8. Turn each individual mound of dough in sugar to cover.
9. Roll the dough in your hands to form a ball then lightly roll again in sugar.
10. Place on non-stick baking parchment and gently press down into a circle with the palm of one hand; pat down using three presses of your palm. The dough should be one-quarter inch thick. It will bake to about one centimeter thick.
11. Fill the cookie sheet, spacing flattened dough one-inch apart.
12. Bake 12 minutes for soft cookies, 15 minutes for somewhat harder cookies.

Recipe courtesy PaulaQ.com.