

DOUBLE CHOCOLATE AND MINT COOKIES

(from [Giada de Laurentiis](#))

6 ounces bittersweet chocolate, chopped
2 tablespoons unsalted butter
1 cup flour
2 tablespoons unsweetened cocoa
1 teaspoon baking powder
1/4 teaspoon salt
2/3 cup sugar
2 eggs, at room temperature
2 tablespoons water
1 teaspoon pure vanilla extract
One 5-ounce package chocolate mint thins, such as Andes, each cut into thirds

Heat the oven to 300 degrees F. Line 2 large rimmed baking sheets with parchment paper. Set aside.

In a small bowl, combine the bittersweet chocolate and butter. Place the bowl over a pan of barely simmering water and stir occasionally until the chocolate has melted and the mixture is smooth. Allow it to cool for 5 minutes.

In a medium bowl, sift the flour, cocoa, baking powder and salt. In a large bowl, whisk together the sugar, eggs, 2 tablespoons water and vanilla extract. Gradually add the dry ingredients. Fold in the cooled chocolate. Stir in the chocolate mint pieces. Chill the dough 10 minutes to firm slightly.

Using 1/4 cup measuring cup, drop 6 mounds of batter onto each prepared sheet, spacing evenly apart. Bake the cookies for a total of 18 to 20 minutes, until slightly puffed and dry looking with some small cracks on top.

Cool the cookies completely on sheets.

