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Name: William Simione

Recipe Name: Double Chocolate Chunk Delights

Recipe Ingredients:

- 2 cups all-purpose flour
- 3/4 cup baking cocoa
- 1 teaspoon baking soda
- 1 cup butter, softened
- 2/3 cup granulated sugar
- 2/3 cup packed brown sugar
- 1 teaspoon vanilla extract
- 2 large eggs
- 1 3/4 cups semi-sweet chocolate chunks

Recipe Instructions:

1. For cookies:
 - a. Preheat oven to 350 degrees.
 - b. Combine flour, cocoa, baking soda and salt in medium bowl.
 - c. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition.
 - d. Gradually beat in flour mixture. Stir in chunks. Drop by rounded tablespoon onto ungreased baking sheets.
 - e. Bake for 9 to 11 minutes or until cookies are puffed and centers are set but still soft. Cool on baking sheets for 2 minutes.
2. For sandwich assembly:
 - a. Place one scoop of ice cream on one cookie.
 - b. Drizzle chocolate syrup on top of ice cream.

- c. Use second cookie to top and create sandwich.
- d. Place sprinkles in a large bowl/container, roll sandwich so that the exterior ice cream is covered with sprinkles.
- e. Plate and serve.