{gently spiced} double chocolate cookies

Yields just under 3 dozen cookies.

- 6 tablespoons cocoa
- 1/2 teaspoon baking soda
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/8 teaspoon cayenne pepper
- 1/4 teaspoon ground black pepper
- pinch ground cloves
- 1 stick (1/2 cup) unsalted butter
- 3/4 cup white granulated sugar
- 3/4 cup light brown sugar (packed)
- 1/2 teaspoon vanilla extract
- 2 large eggs, room temperature
- 2 cups all-purpose flour
- 1 cup semi-sweet chocolate chips

Mise en place – begin by getting organized. Measure out all of your ingredients. Line cookie sheets with parchment paper, preheat oven.

Preheat oven to 350°F (180°C). Line cookie sheets with parchment paper.

In a large bowl, whisk together the cocoa, baking soda, baking powder, salt, cinnamon, cayenne pepper, black pepper and ground cloves. Set aside.

In a medium sized saucepan, melt the butter over medium heat. As soon as the butter has completely melted, remove from heat. Stir in the granulated and brown sugars, mixing well to combine. Stir in the vanilla extract. Stir in the eggs, one at a time, until well blended. Pour the butter/sugar mixture into the cocoa mixture, and mix until well combined. Stir in the flour until just combined (and no pockets of flour remain). The dough will be thick. Finally, stir in the chocolate chips.

Use a small ice cream scoop (about 1.5 tablespoons) or a heaping tablespoon to drop the dough into rounded mounds on prepared baking sheets - leaving 2 inches between each cookie for spreading.

Bake for about 10-12 minutes - until slightly crusted on top, yet still slightly soft in the centre. Because of carry-over baking, take care not to over-bake - if the cookies feel slightly underdone, they'll firm up as they cool. Let cool for five minutes on the cookie sheet before removing to cool completely on racks.