



AMERICAN HERITAGE® CHOCOLATE Chocolate Chunk Cookie

These gently spiced treats are a sophisticated twist on the chewy chocolate chunk cookie guaranteed to please the kid in us all.

Ingredients

- 2 ¼ cups all-purpose flour
- 1 teaspoon coarse salt
- ½ teaspoon baking soda
- ½ teaspoon ground cinnamon
- 1 pinch ground cloves
- 2 sticks unsalted butter, at room temperature
- 1 cup firmly packed dark brown sugar
- ½ cup granulated sugar
- 1 teaspoon finely grated orange zest (from one small orange)
- 2 eggs
- 3 cups (about 16 oz) AMERICAN HERITAGE Chocolate Tasting Squares
- Flaky sea salt, for sprinkling

Find this recipe and more at <https://www.americanheritagechocolate.com/>
AMERICAN HERITAGE® is a proud Civic Season sponsor

Preparation

PREP TIME: 20 minutes

COOK TIME: 30 minutes

TOTAL TIME: 50 minutes + chill time

NUMBER OF SERVINGS: 34

Step 1

In a medium bowl, whisk together the flour, salt, baking soda, cinnamon, and cloves; set aside.

Step 2

Using an electric mixer, cream together the butter, both sugars, and orange zest, for about 3 minutes. Beat in the eggs one at a time until lightened, about 2 minutes longer. Stop and scrape down the sides of the bowl after each addition. Add the flour mixture and stir together until just combined. Stir in 2 cups (about 12 oz) of the chopped AMERICAN HERITAGE Chocolate Tasting Squares and pecans, if using.

Step 3

Scoop 3 tablespoon portions of the batter and transfer to a parchment-lined sheet pan. Round each into a ball and then flatten to a disc about ½-inch thick. Divide the remaining 1 cup of chopped chocolate pieces among the cookies, pressing onto the tops and sides. Cover and refrigerate for at least 1 hour or up to 3 days (for best results, refrigerate at least one day).

Step 4

Preheat the oven to 375°F. Line two rimmed baking sheets with parchment paper or nonstick silicone liners. Transfer the chilled cookie dough to the baking sheets, 8 per pan, and sprinkle with sea salt. Keep the remaining dough in the refrigerator until ready to bake.

Step 5

Bake the cookies until golden brown and just set on the edges, for about 16 minutes. Let cool on the baking sheets for 2 minutes, then transfer to a wire rack to cool completely.