


Helergon Kitchen

# Chewy Chocolate Cookie – Easy Sweet Dessert

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| **15 min**<br>Prep time | **12 min**<br>Cook time | **27 min**<br>Total time |
| **24**<br>Servings | **Easy**<br>Difficulty | **American**<br>Cuisine |

## Ingredients

### Dry Ingredients

- [ ] 2 cups all-purpose flour
- [ ] 1/2 cup unsweetened cocoa powder
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp baking powder
- [ ] 1/2 tsp sea salt

### Wet Ingredients

- [ ] 3/4 cup unsalted butter, softened
- [ ] 1 cup brown sugar, packed
- [ ] 1/2 cup honey
- [ ] 2 large eggs
- [ ] 2 tsp vanilla extract
- [ ] 1 tsp lemon zest

### Add-Ins

- [ ] 1 cup dark chocolate chunks
- [ ] Optional: 1/2 cup toasted walnuts, chopped

## Instructions

1. Preheat the oven to 350°F (175°C) and line two baking sheets with parchment paper.
2. In a bowl, whisk together flour, cocoa, baking soda, baking powder, and sea salt; set aside.
3. Using a wooden spoon, cream the softened butter with brown sugar until the mixture looks pale and fragrant; then stir in honey, eggs, vanilla, and lemon zest.
4. Gently fold the dry mixture into the wet until just combined, then stir in the chocolate chunks and optional walnuts.
5. Scoop rounded tablespoons onto the prepared sheets, spacing them about 2 inches apart. For an extra touch, drizzle a tiny bit of honey over the tops.
6. Bake for 10-12 minutes, until the edges are set but the centers still look slightly soft; they will continue to firm as they cool.
7. Allow the cookies to cool on the sheet for 5 minutes, then transfer to a wire rack to finish cooling.

### Nutrition per serving

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| **210 kcal**<br>Calories | **3 g**<br>Protein | **30 g**<br>Carbs | **9 g**<br>Fat |

### Tips & notes

- If you prefer a thicker cookie, chill the dough for 30 minutes before scooping.
- For a glossy finish, brush the tops lightly with melted butter right after baking.
- Experiment with a pinch of cinnamon for a warm spice note.