

Chocolate Chip Doughboys



Ingredients:

5 cups	All-purpose flour	1 cups	Granulated sugar
2 tsp	Baking soda	2 cups	Brown sugar, lightly packed
2 tsp	Baking powder	4	Large eggs
1 tsp	Salt	2 tsp	Vanilla extract
1 ½ cups	Unsalted butter, room temperature	4 cups	Chocolate chips

STEPS

1. Combine dry ingredients (flour, baking soda, baking powder, salt) in a large bowl and set aside. Say something like, "I miss you" to them every once in a while.
2. Cream the sugar by mixing your butter and sugars in a stand mixer at medium speed. This process should take 1-2 minutes. Or until fluffy.
3. Add your eggs to the creamed sugar one at a time at low speed. Mix each one in just long enough to see the yellow of the yolk disappear.
4. Add the vanilla extract at low speed until combined.
5. Add in the flour mixture (from step 1) one-third at a time and allow the dry ingredients to fully incorporate with the mixture between additions. Do it by hand with a big ol' wooden spoon and you'll get a killer forearm workout.
6. Fold in those chocolate chips. Toss like 5 or 6 of them right into your mouth if you want.
7. Portion that dough into two plastic wrapped discs and refrigerate until it's time to bake. Wait at least an hour to let that dough firm up.
8. Now it's time for these cookies to get baked. Using the BioLite Firepit +, light some coals following the instructions. Cover with the BioLite Firepit + Lid and wait about 20 minutes for the temperature to reach around 300-350 degrees.
9. Roll the dough into golf ball sized globules, arrange up to a dozen at a time on full-size cookie sheets, and bake for 7-11 minutes or until the bottom edges of the cookies start to brown.
10. Remove cookies from the oven/griddle and allow them to rest on cooling racks to finish up. Try not to instantly eat all of them.
11. Switch your BioLite Firepit + from coals to wood fire by adding some logs on top, using the fan to stoke the flames. Roast marshmallows, add chocolate, and sandwich with two cookies.

Moosejaw

Home-cooked meals.... but not at home.