

Chef Doug Weinstein's Double Chocolate Chewies

INGREDIENTS

- Solid vegetable shortening for greasing the pans
- 1 package (18.25 ounces) plain devil's food cake mix
- 8 tablespoons flour
- 1 tablespoon sugar
- Pinch of salt and a little baking powder
- 1/3 cup water
- 4 tablespoons (1/2 stick) butter, melted
- 1 large egg
- 1 bag (6 ounces; 1 cup) semisweet chocolate chips
- 1/2 cup chopped walnuts, pecans, or hazelnuts

INSTRUCTIONS

1. Place a rack in the center of the oven and preheat the oven to 350°F. Lightly grease 2 cookie sheets with solid vegetable shortening. Set the pans aside.
2. Place the cake mix, water, melted butter, and egg in a large mixing bowl. Blend with an electric mixer on low speed for 1 minute. Stop the machine and scrape down the sides of the bowl with a rubber spatula. Increase the speed to medium and beat for 1 minute more. The cookie dough will be thick. Fold in the chips and nuts until well distributed.
3. Drop heaping teaspoons of the dough 2 inches apart on the prepared cookie sheets. Place the pans in the oven. (If your oven cannot accommodate both pans on the center rack, place one sheet on the top rack and one on the center rack and rotate them halfway through the baking time.)
4. Bake the cookies until they have set but are still a little soft in the center, 10 to 12 minutes. Remove the pans from the oven. Let the cookies rest on the cookie sheets for 1 minute. Remove the cookies with a metal spatula to wire racks to cool completely, 20 minutes. Repeat the baking process with the remaining cookie dough.

Source: *The Cake Mix Doctor* by Anne Byrn

