

# Dark chocolate Levain Bakery cookies copycat

## Ingrédients

- 240g butter
- 110g muscovado sugar or brown sugar
- 90g caster sugar
- 100g eggs (2 medium eggs)
- 120g T45 flour
- 190g T55 flour
- 60g unsweetened cocoa powder
- 20g cornstarch
- 2g baking powder
- 2g baking soda
- 2g salt
- 300g chocolate chips (about 300g, you can put up to 400g if you want a lot of chips. I used 70% dark chocolate, the one from Chocolat des Français)

## Préparation

1. After the classic version of the Levain Bakery cookies (chocolate chips & nuts), here is the dark chocolate copycat, with a nice cocoa batter and lots of melted chocolate chips !
2. Both recipes are very similar, although I made some adjustments.
3. T55 flour unsweetened cocoa powder cornstarch baking powder baking soda salt chocolate chips (about , you can put up to if you want a lot of chips.
4. I used 70% dark chocolate, the one from Chocolat des Français) Recipe : The recipe is ideally to be made with a robot equipped with a whisk, or an electric mixer (although of course you can make it by hand if you are not equipped).
5. Whisk the softened butter with the sugars.
6. When the mixture is homogeneous, add the eggs and whisk again.
7. Separately, mix the powders : flours, cocoa, cornstarch, baking powder, baking soda and salt.
8. Pour them over the previous mixture and whisk again.
9. Stop whisking as soon as the powders are incorporated.
10. Finally, add your chocolate chips (like me, you can also cut out chocolate bars to have chips of different sizes).
11. Divide your dough into 8 pieces (if you put chocolate chips, you will have cookies of about , to be adjusted if you have increased the quantity).
12. You can bake 4 cookies at a time on a standard baking tray (40x30cm) covered with a baking mat (the baking mat gives a better result at home, but of course you can also use parchment paper).
13. Place the cookies on the baking tray, spacing them well apart, without crushing them.
14. Preheat the oven to 220°C static heat, with the rack at the bottom of the oven.
15. Bake the cookies for 9 minutes, then lower the temperature to 200°C and continue baking for 2 minutes.