

Maryland Double Chocolate Cookies: What the Cocoa Dough Changes

From the teas.co.uk wiki

Maryland Double Chocolate Cookies: What the Cocoa Dough Changes, in summary:

Cocoa goes into the dough as well as chips through it, so this Maryland tastes darker, drier and less obviously sweet than the original. Brew tea at medium strength with milk, because a stewed cup doubles the bitterness.

Last reviewed by the teas.co.uk team in September 2026.

Double [chocolate](#) here means the dough itself is chocolate flavoured, and chips are scattered through it on top of that. That single change moves the cookie's centre of gravity from butter to cocoa, and it changes what belongs in the cup beside it.

Cocoa in the base, chips all through

The published ingredient list puts the chocolate chips at 20 percent and adds fat reduced cocoa powder to the dough. On the original, a golden dough carries most of the flavour and the chips arrive as bursts of chocolate. Here the base has a voice of its own: a roasted, faintly bitter cocoa note that pushes the familiar buttery character well into the background.

The bake is crisp and, if anything, drier and shorter than the plain cookie, which suits anyone who likes a clean snap. Like the original, it is stated to contain no artificial colours, flavours or preservatives. The label lists wheat (gluten), milk and soya, and the maker's own description of the Double Choc adds a may-contain warning for nuts and peanuts, so read the pack before sharing.

Original or double: choosing between them

Both come in the same 200g sleeve, so the choice comes down to the dough. Buy the original if it has always seemed enough; it has the better balance and is the easier cookie to put out for a mixed group. Buy the Double Chocolate if the original has ever seemed too mild, or if you prefer chocolate that tastes of cocoa rather than of sugar.

People tend to know within one cookie which camp they are in. With a darker dough around them, the chips do most of the sweet work in the bite, so each one registers on its own, and that contrast is exactly what fans of this version are buying. The Caramel and Chocolate Chip heads the other way, adding sweetness where this one adds depth.

Medium tea, or cold milk

The usual mistake is a strong brew. A heavily tannic cup adds bitterness to a cookie that already has some, and the two pile up until both taste flat. Keep the tea at medium strength, around three minutes, and add milk. A quick [dunk](#) of two seconds or so is fine; as with the original, the chips soften and fall away before the dough gives up.

Cold milk suits this Maryland even better than it suits the original. Cold and fat both damp down bitterness, not only sweetness, which softens the cocoa dough and makes the whole cookie taste rounder. A milky coffee works on the same principle, and a smooth instant made with plenty of milk is an easy partner for a mid-morning break.

The packs we stock

- [Maryland Cookies Double Chocolate, 200g](#) (barcode 072417162978)

What the label says

The published ingredient list for Maryland Cookies Double Chocolate, 200g says it contains wheat (gluten), milk and soya. Check the current UK pack before purchase; formulations and allergen advice can change.

Ingredients, as published: Wheat Flour (Wheat Flour, Calcium Carbonate, Niacin, Iron, Thiamin), Sugar, Chocolate Chips (20%) (Sugar, Cocoa Mass, Vegetable Fats (Sustainable Palm, Shea, Sal), Emulsifiers (Soya Lecithin, E442, E476), Cocoa Butter, Flavourings), Sustainable Palm Oil, Fat Reduced Cocoa Powder, Partially Inverted Sugar Syrup, Whey or Whey Derivatives (Milk), Raising Agents (Sodium Bicarbonate, Ammonium Bicarbonate), Salt, Flavourings.

Typical values per 100g Per 100g

Energy	491 kcal
Fat	23g
of which saturates	11g
Carbohydrate	60g
of which sugars	34g
Fibre	3.4g
Protein	5.7g
Salt	0.42g

Ingredient and nutrition information for this product, as published on the manufacturer's label. The pack in your hands is the final word.

What to drink with it

- [Tetley Earl Grey, 50 Tea Bags 125g](#): A medium-bodied everyday [Earl Grey](#) that brightens the cocoa without adding more bitterness, milk in.
- [Kenco Smooth Instant Coffee Paper Refill, 150g](#): A smooth instant for a milky coffee, the partner that rounds off the darker dough.
- [Dragonfly Organic Earl Grey Rooibos, 40 Tea Bags 100g](#): A softer, rounded cup with a citrus note for when [black tea](#) feels too tannic beside cocoa.

Elsewhere in the Maryland range

- [Maryland Chocolate Chip Cookie Twin Pack, 2 Pack 400g](#)
- [Maryland Chocolate Chip Cookies, 200g](#)
- [Maryland Cookies Caramel & Chocolate Chip, 200g](#)
- [Maryland Cookies Minis Double Chocolate 10 Multipacks, 198g](#)
- [Maryland Cookies Minis White Chocolate Chip, 6 Multipacks](#)
- [Maryland Cookies S'wich Choc Creme Biscuits, 150g](#)

The full range is on the [Maryland brand page](#).

FAQ

What does double chocolate mean on a Maryland cookie? The dough is chocolate flavoured, made with cocoa powder, and it carries chocolate chips as well. The original has a plain golden dough with chips.

Is it sweeter than the original? It tastes less sweet, because the cocoa brings a faint bitterness that sets off the chips. That is about how it reads in the mouth rather than what the nutrition panel says.

What tea goes with double chocolate cookies? A medium black tea with milk, brewed for about three minutes. Avoid a stewed pot, which piles bitterness onto the cocoa.

Does it contain nuts? Nuts are not in the published ingredient list, but the maker's own description of the Double Choc carries a may-contain warning for nuts and peanuts. Check the current pack.

Is the Double Chocolate soft-baked? No. The bake is crisp, and the cocoa in the dough leaves it a shade drier than the original.

Curator's note: This is the Maryland I would put in front of someone who says cookies are too sweet. Keep the tea medium and the milk in, and it shows its best side. Lee, teas.co.uk, Tunbridge Wells.

In short: Maryland Double Chocolate Cookies: What the Cocoa Dough Changes

Field	Detail
Brand	Maryland
Packs we stock	200g
Category	Cookies

Field	Detail
Allergens (as published)	It contains wheat (gluten), milk and soya.
Dunkable	Briefly, about two seconds
Best with	Medium black tea with milk, or a milky coffee
Choose it if	You like chocolate that tastes of cocoa

More from the tea wiki

- [Tea and Biscuits](#)
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- [Tea Pairing Principles: Reason, Don't Memorise](#)
- [Tea With Cake: The Pairing That Never Fails \(If You Get It Right\)](#)
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