

Triple Fudge Chocolate Cookies



Ingredients:

8 oz. semisweet chocolate chips
6 Tablespoons butter
2 large eggs
3/4 cup brown sugar
1 teaspoon vanilla extract
1 and 1/3 cups all-purpose flour
1/4 teaspoon baking powder
1/3 cup chopped walnuts
4 oz chocolate chips or chunks
1 cup chocolate chips or chunks



Directions:

In a microwaveable bowl, melt 8 ounces of chocolate chips and butter in the microwave. Be sure to stir occasionally to help even melting.

Meanwhile, in a medium size mixing bowl, beat together 2 eggs, sugar, and vanilla until creamy. The mixture will be fairly frothy.

Once the melted chocolate has cooled a bit, stir the melted chocolate into the egg mixture and gently stir in the flour and baking powder.

Fold in the chopped nuts and chocolate chips or chunks.

Chill the cookie dough for 30 minutes.

Once the cookie dough is hardened, using a large scooper, roll cookie dough into balls and place on a baking sheet.

Refrigerate the prepared cookie dough for at least 2 hours before baking.

Heat the oven to 350F.

Just before baking, sprinkle the cookies with the remaining 1 cup of chocolate chips and chunks.

Bake for exactly 16 minutes.

Remove the baking sheet from the oven and let cool on a wire rack.

Enjoy!

<http://piece-of-home.com/triple-fudge-chocolate-cookies/>