



# Double Chocolate Cookies

**MAKES 2 DOZEN (Large), 3 DOZEN (Small)**

Who doesn't love a gooey chocolate cookie? This recipe is one of the most popular of my dessert recipes and it's the one I use anytime I want to make a big impression with the chocolate lovers in my life. Sometimes I make them large and give them away one at a time, while other times I make them smaller and bundle them in goodie bags. Be sure to use good quality chocolate, and prepare for these cookies to disappear instantly. They're that good!

## INGREDIENTS

1 cup chopped pecans, toasted	1 tablespoon vanilla extract
6 tablespoons butter	1/3 cup flour
12 ounces bittersweet chocolate, chopped	1/4 teaspoon baking powder
3 eggs	1/2 teaspoon salt
1 cup sugar	1 1/2 cups semi-sweet chocolate chips

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## PROCESS:

Preheat the oven to 350 degrees. Melt the butter and bittersweet chocolate in a saucepan over low heat. Alternatively, you can melt it in a glass bowl in the microwave by heating for one minute on high, stirring, and heating in thirty second increments until mixture is nearly melted. Then stir until completely melted. Using a mixer with a paddle attachment, beat the eggs and sugar together until smooth and pale in color. Add the cooled melted chocolate and vanilla, and blend. In a small bowl, stir together the flour, baking powder, and salt. Add to the chocolate mixture and stir until combined. Stir in chocolate chips. Scoop the batter into mounds on a parchment paper lined baking sheet, placing the scoops 2" apart. Bake 10-12 minutes, until the tops begin to crack and look glossy. Cool cookies for ten minutes, and then transfer to a baking rack to cool completely.