



Triple Chocolate Cookies



1 c flour
1/4 c cocoa
1 t baking powder
1/4 t salt
8 oz. semi-sweet baking chocolate*
2 eggs
1 t vanilla
5 T butter, softened
3/4 c packed brown sugar
1/4 c sugar
3/4 c semi-sweet chocolate chips

Combine flour, cocoa, baking powder and salt. Set aside. Place chocolate in double boiler over low heat, stirring until melted. Set aside. Beat butter until smooth. Add brown sugar and sugar. Beat again until mixture resembles crumbs. Beat in eggs and vanilla. Slowly add chocolate while mixing on low. Add dry ingredients and mix just until blended. Stir in chocolate chips. Cover dough with plastic wrap and let sit at room temperature for 30 minutes. Mixture will “fudge up” if you know what I mean.

Adjust oven racks so one is just above “middle” and the other is just below “middle” and preheat oven to 350°F. Line 3 baking sheets with parchment paper (otherwise, cookies will stick). Roll dough into 1-inch balls and place on parchment paper. Bake for 4 minutes on upper rack and then 3-4 minutes on lower rack. Cool 5 minutes and remove to wire rack to cool completely. Cookies firm up as they cool. Makes 33 cookies.

*Use baking chocolate, not chocolate chips since they melt differently