

Triple-Threat Chocolate Chip Cookies from She Makes and Bakes

Prep time about an hour Bake time 10-12 minutes at 350

Makes about 4 dozen

1 cup chopped pecans
1 cup chopped walnuts
6 tablespoons butter
8 ounces bittersweet chocolate, chopped
3 ounces unsweetened chocolate, chopped
3 eggs
1 cup sugar
1 tablespoon vanilla extract
1/3 cup flour
1/4 teaspoon baking powder
1/4 teaspoon salt
1 1/2 cups semisweet or milk chocolate chips

Preheat the oven to 350 degrees and arrange the nuts on a baking sheet in a single layer. Toast the nuts for about 7-9 minutes until golden brown. Cool.

In a saucepan, melt butter and chopped chocolates over low heat, stirring frequently so they don't burn. Remove from heat and let cool.

In a mixing bowl, combine eggs and sugar and beat on medium speed using the paddle attachment until fluffy, about 3 minutes. Add the vanilla and melted chocolate. Beat on medium speed until the dough is thick and glossy. Add in the flour, baking powder, and salt and mix just until incorporated. Stir in the nuts and chocolate chips. Let the dough rest for about 20 minutes so it's easier to scoop.

Drop about 2-3 tablespoons full of cookie dough on greased baking sheets. Using wet fingers, push down slightly on top of cookies to make them a little flatter (you don't need to squish them, though). Bake for 10-12 minutes until the tops begin to crack and they look glossy. Cool for a few minutes on the sheet before removing them.

Source: The Pastry Queen