

DOUBLE CHOCOLATE CHIP COOKIES

(Adapted from allrecipes.com)

The Cooks Next Door

1 cup unsalted butter (2 sticks), softened
1 cup white sugar
3/4 cup brown sugar
2 eggs
1 1/4 cups unsweetened cocoa powder
1 3/4 cups flour
2 teaspoons baking soda
1/4 tsp. of salt
1 tsp. of vanilla
2 cups white chocolate chips or chunks (12 oz. bag)
3/4 cup chopped walnuts (optional)

Preheat oven to 350 degrees F. Grease cookie sheets. In a large bowl (I used my KitchenAid), cream together the butter, brown sugar and white sugar. Add the eggs one at a time, beating each one well. In a separate bowl, whisk together the cocoa, flour, baking soda, and salt. Gradually stir the mixture into the other bowl. Fold in white chocolate chips. Drop rounded spoonfuls onto the cookie sheets. Bake for 8 to 10 minutes (9 minutes was perfect in my oven). Allow cookies to cool on baking sheets for 5 minutes before removing to a wire rack to finish cooling.

If you have a smaller kitchen, consider investing in a tiered cooling rack.