

From Real Estate to Recipes!

FEBUARY FEATURE RECIPE

Triple Chocolate Chunk Cookies One of Tina's Favorite Cookies!

Ingredients:

1 cup butter softened
¾ cup granulated sugar
¾ cup packed brown sugar
1 tsp baking soda
2 eggs
2 ounces unsweetened chocolate melted and cooled
1 tsp vanilla
2 cups all purpose flour plus ½ cup unsweetened cocoa powder
10-12 ounces white chocolate baking Pieces or coarsely chopped semi-sweet chocolate



Directions:

1)
Preheat oven to 375 °. In large bowl beat butter, granulated sugar, brown sugar & baking soda. Beat until combined. Beat in eggs & vanilla until combined then add in the 2 ounces of melted unsweetened chocolate. Gradually beat in flour. Using a wooden spoon, stir in the white chocolate baking pieces/or semi-sweet chocolate pieces.

2)
Drop dough by rounded teaspoons 2" apart onto ungreased cookie sheet. Bake 8-10 minutes or until edges are light brown. Cool on wire rack.

Happy
Valentine's
Day