

DOUBLE CHOCOLATE WALNUT CRACKLE COOKIES

INGREDIENTS

4 oz semisweet chocolate chips plus 6 oz semisweet chocolate chips
1/3 cup all-purpose flour
1/3 cup dark brown sugar
2 tablespoons butter
1 teaspoon vanilla extract
1/2 teaspoon baking powder
1/4 teaspoon salt
1 egg
1/3 cup chopped walnuts

DIRECTIONS

Preheat oven to 350F. Line cookie sheets with parchment paper or use a Silpat.

In a small pot, melt together 4 oz chocolate and butter, mix until smooth. Allow to cool slightly. In a large bowl, beat together egg, brown sugar, and vanilla on high speed until light and fluffy. Beat in melted chocolate. Mix in dry ingredients until just combined. Stir in the remaining chocolate chips and walnuts. Drop tablespoons of dough evenly placed about 1 1/2 inches apart onto the lined cookie sheet. Bake, until cookies are crackly, about 12 minutes. The cookies should still be soft. Do not over bake. Cool on sheets until about mostly cool then carefully transfer the cookies to racks to cool completely.

This makes a small batch of cookies (12-15) so I usually end up doubling it, unless I am just making them for myself.