Chunky Chocolate Walnut Cookies

NIBBLEDISH CONTRIBUTOR

Ingredients

2 oz. unsweetened chocolate
3 lg. eggs
1 c. vegetable oil
3/4 c. brown sugar
1 tsp. baking powder
1 tsp. vanilla
1/4 tsp. baking soda
1/4 tsp. salt

2-1/3 c. all purpose flour

12 oz. semisweet chocolate, chopped

Instructions

Preheat oven to 350 degrees F and line a cookie sheet with parchment or silicone.

In the top of a double boiler, melt the unsweetened chocolate, remove from heat and let cool.

Meanwhile, beat eggs until foamy and add the oil and the sugar, continuing to beat until the mixture is light and frothy. Stir in the baking powder, vanilla, baking soda, and salt, then add the melted chocolate as you continue to beat. Add the flour a third at a time, mixing well after each addition. Stir in the chocolate chunks and walnuts.

Drop tablespoons of dough onto the prepared sheets about 3" apart, making sure the

chocolate chunks are well inside the dough. Bake for about 10 minutes. The centers should be set and no longer shiny, but be careful not to over bake. Let cool on the pan about 5 minutes before carefully removing to a rack to cool completely.

See my post at Sass & Veracity.