



Chocolate Fudge Cookies

Rich and chewy brownie cookies.

Yields About 2 ½ Dozen

INGREDIENTS:

- 1 Lb. semisweet chocolate, chopped
- 4 Tbsp. unsalted butter
- 4 large eggs, room temperature
- 1 ½ cups sugar
- 1 tsp. vanilla extract
- ¼ tsp. kosher salt
- ½ cup AP flour
- ½ tsp baking powder
- 1 (12 oz.) bag semisweet chocolate chips
- ½ cup walnuts chopped, optional



Yummo! These are so moist, like biting into a brownie! Great with or without nuts!

INSTRUCTIONS:

1. Melt chopped chocolate and butter in a heat proof bowl set over a saucepan of simmering water (making sure the water does not come in contact with the bowl) or melt in the microwave, being careful to stir a few times, until mixture is smooth.
2. In a large bowl, beat eggs with sugar at high speed until thick and a very pale yellow, about 5 minutes.
3. Beat in vanilla and salt.
4. Mix in melted chocolate with electric mixer on low speed just until incorporated. Fold in the flour and baking powder.
5. Stir in the chocolate chips and nuts, if using. Immediately put batter into a shallow baking dish and cover. Freeze until well chilled and firm, about 1 hour.
6. If using at another time, place batter in an air tight container and refrigerate until ready to bake cookies.
7. Preheat oven to 350 degrees.
8. Scoop 1-1 ½ inch balls onto a silpat or parchment lined baking sheet, spacing them 2" apart.
9. Bake about 10 minutes or until cookies are dry around the edges, puffed and cracked on top.
10. Let cookies cool for 10 minutes and transfer to a rack to cool completely.
11. Store in an airtight container.