

Double Chocolate Cookies

1 ½ cups bittersweet chocolate
chips

1 cup butter, softened

1 cup packed brown sugar

1 tsp vanilla

2 eggs

2 ½ cups flour

1 ½ tsp baking soda

½ tsp salt

½-1 cup chopped pecans (optional)

white, milk, and/or mint chocolate

chips

Melt the bittersweet chocolate chips over low heat until smooth. (You can use semisweet instead, but the bittersweet gives them more flavor.) Beat the butter and sugar until pale; add vanilla and melted chocolate. Beat eggs in one at a time, until light and fluffy. Stir in flour, baking soda, and salt. Add a total combination of 3 ½ cups white, milk, dark, and/or mint chocolate chips. (I don't really measure this part.) Bake at 350 for 10-11 minutes; store in a covered container.

(from amysorensen.typepad.com)