Chocolate Cookies

2 - 2½ dozen

3 ounces semi-sweet chocolate
1 ounce unsweetened chocolate
1 tablespoon unsalted butter
1 egg
⅓ cup packed dark brown sugar
1 tablespoon water
1 teaspoon vanilla
2 tablespoons sifted all-purpose flour
⅛ teaspoon baking powder
1 package (6 ounces) chocolate chips
1 cup coarsely chopped walnuts
(about 3½ ounces)

Melt first 2 chocs and butter. Transfer to med.-size bowl; let cool slightly. Add egg, sugar, water, vanilla; mix well. Stir in flour + baking powder; add choc chips + walnuts. Refrigerate dough for 1 hour or longer.

1-inch balls 1-inch apart

350° oven 13-15 minutes