

DOUBLE CHOCOLATE CHUNK COOKIES

Second place, Melissa Parker Draper, San Francisco.

INGREDIENTS:

- 2 ounces unsweetened chocolate
- 6 ounces semi-sweet chocolate
- 3 ounces butter
- 2 large eggs
- $\frac{3}{4}$ cup sugar
- 2 teaspoons vanilla
- $\frac{1}{4}$ cup flour
- $\frac{1}{4}$ teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- 6 ounces semi-sweet chocolate, chopped in $\frac{1}{2}$ -inch chunks

- 6 ounces toasted pecans, chopped

INSTRUCTIONS: Preheat oven to 350°. Line cookie sheets with foil. Melt first two chocolates with butter in top of double boiler over hot water, stirring until smooth. Cool slightly. Beat eggs with sugar and vanilla in small bowl of electric mixer at high speed for 2 minutes. Beat in melted mixture on low speed. Combine flour, baking powder and salt and add, scraping sides of bowl until mixed. Mix in chunked chocolate and chopped nuts by hand.

Measure batter with $\frac{1}{4}$ -cup measuring cup onto foil-covered sheets, 5 cookies per sheet. Bake for 12 to 13 minutes, cool slightly, then flip over on racks to finish cooling.