

Death By Chocolate Cookies

Preparation Time: 15 minutes

Start to Finish Time: 29 minutes

2 Packages (8 Squares Each Baker's Semi-sweet Baking Chocolate, divided

3/4 cup brown sugar, firmly packed

1/4 cup (1/2 stick) butter or margarine

2 eggs

1 teaspoon vanilla

1/2 cup flour

1/4 teaspoon baking powder

2 cups nuts, chopped

Preheat oven to 350 degrees. Coarsely chop 8 squares (1 pkg.) of the chocolate; set aside.

Microwave remaining 8 squares of chocolate in large microwaveable bowl on HIGH for two minutes. Stir until chocolate is melted and smooth. Stir in sugar, butter, eggs and vanilla with wooden spoon until well blended. Stir in flour and baking powder. Stir in reserved chopped chocolate and nuts. Drop by scant 1/4 cupfuls onto ungreased cookie sheets.

Bake 13 to 14 minutes or until cookies are puffed and feel set to the touch. Cool on cookie sheet 1 minute. Transfer to wire rack to cool completely.

Yield: 18 Large Cookies

Per Serving (excluding unknown items): 2753 Calories; 194g Fat (60.6% calories from fat); 67g Protein; 217g Carbohydrate; 30g Dietary Fiber; 486mg Cholesterol; 571mg Sodium. Exchanges: 7 Grain(Starch); 6 1/2 Lean Meat; 34 Fat; 7 Other Carbohydrates.