

# TRIPLE CHOCOLATE COOKIES

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by Jen Pulsipher



[Anne Robert Photography](#)

- 1/2 cup butter
- 4 (1 oz) squares unsweetened chocolate
- 3 cups semisweet chocolate chips, divided
- 1 1/2 cups flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 4 eggs
- 1 1/2 c sugar
- 2 teaspoons vanilla
- 1 cup white chocolate chips
- 2 cups toasted, chopped pecans

Combine butter, unsweetened chocolate squares, and 1 1/2 cups of the chocolate chips in a saucepan. Melt over low heat, stirring constantly until mixture is smooth. Cool slightly.

Combine flour, baking powder and salt in a bowl; set aside. In the bowl of a standing mixer fitted with a paddle attachment, beat the eggs, sugar and vanilla. Gradually add the flour mixture, beat until just combined. Add melted chocolate, and mix until combined. Stir in remaining chocolate and white chocolate chips.

Drop the dough by 2 tablespoonfuls onto parchment paper lined baking sheets. Bake at 350 for 10 minutes. Let cool slightly on baking sheets, then move to cooling rack. Makes 2 1/2 dozen.

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**Jen Pulsipher** - *Jen Pulsipher is a busy mom of six children. She loves to cook, decorate and spend time with her family.*